

Bannockburn
Gamay 2024



Tasting Notes

Nose — Blackberry. Blackcurrant. Violet

Palate — Juicy. Vibrant. Lively.

Drink — Within 1 — 8 years

Technical Data

Alc 14.0%

TA 5.57g/L

RS < 0.17 g/L

pH 3.41

Harvest date 14.04.2024

Time in barrel 10 months

Viticulture

A warm start to the season kicked the vines into gear early. We managed to avoid frosts and had a warm Spring. Minimal rain but a little wind and it was dry from midDecember until late March. We had lovely heat through January but that faded in February. We had a slightly higher than normal crop level. 2024 was a tricky, warmish season.

— Grower, James Dicey

Winemaking

Fruit harvested from The Inlet vineyard mid-season, in excellent condition. The majority of the ferment was destemmed with 25% left as whole bunch. 19 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 10 months in neutral oak. Bottled and unfined and unfiltered in February 2024.

— Caretaker, Matt Dicey

dicey.nz

