

Bannockburn
Pinot Gris 2025



Tasting Notes

Nose –Peach. Pear. Ginger.

Palate – Supple. Rounded. Spice.

Drink – Within 1-8 years

Technical Data

Alc 14.0%

TA 5.2 g/L

RS 0.2 g/L

pH 3.38

Harvest date 9.4.25



Viticulture

The season began warm and wet. A strong flowering in December set a healthy crop. The back half of the season was super dry and unsettled, delaying ripening later than usual. The bonus was the extra time built a great depth of flavour in the berries.

– Grower,
James Dickey

Winemaking

Hand-harvested fruit was foot-stomped the afternoon of picking, left overnight, then whole-bunch pressed to horizontal fermenters. Cold-settled until indigenous fermentation began, then warmed and fermented to dry on full solids. A small addition of Riesling (10%) followed, with 7 months on full solids, no lees stirring. Bottled unfined and filtered in late November 2025.

– Caretaker,
Matt Dickey

www.dickey.nz