

Bannockburn  
Chenin Blanc 2025



### Tasting Notes

Nose – Quince. Citrus. Melon.

Palate – Lush. Succulent. Driven.

Drink – Within 1-10 years

### Technical Data

Alc	13.5%
TA	7.1 g/L
RS	23 g/L
pH	3.07
Harvest date	2.5.25



### 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

The fruit was late season, quite typical of our Chenin Blanc. Whole bunch pressed, fermented warm on full solids with indigenous yeast. Fermentation stopped with ~23g/L of natural residual sugar. Bottled unfiltered, filtered in July 2025.

– Caretaker,  
Matt Dickey

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