

Bannockburn
Chardonnay 2023



Tasting Notes

Nose — Mandarin. Pineapple. Brioche.

Palate — Supple. Substance. Focus.

Drink — Within 2—7 years

Technical Data

Alc 14.1%

TA 5.8 g/L

RS 1.3g/L

pH 3.42

Harvest date 30.03+09.04.23

(65% Inlet) 29.03.23

(35% Black Rabbit)

Time in barrel 11 months

Viticulture

2023 will be remembered as a rare three-peat of La Nina - effectively this means a benign summer with decent heat and not too much rainfall. This continued until mid-March when we experienced a switch to almost spring-like weather. The upshot was a cool and elongated ripening phase which allowed all varieties to reach peak flavour and ripeness. Mint.

— Grower, James Dicey

Winemaker's Notes

We harvested our Inlet Chardonnay in two tranches: clone 548, then B95 and 809 clones. Black Rabbit Mendoza came in the day before the first of the Inlet clones. All were foot trodden, left overnight then whole bunch pressed straight to barrel. Indigenous yeast ferment, unstirred until after malolactic fermentation in Spring, when they were stirred three times. 100% Malo fermentation, 20% new oak. Bottled unfined. Filtered late March 2024

— Caretaker, Matt Dicey

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