Bannockburn
Syrah 2025

Tasting Notes
Nose – Blackcurrant. Liquorice. Herb.
Palate – Dense. Layered. Savoury.
Drink – Within 1-8 years

Technical Data	
Alc	13.5%
TA	5.5 g/L
RS	0.12 g/L
pH	3.65
Harvest date	29.4.25
Time in barrel	11 Months



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 Dicey

Winemaking

The third harvest of our Syrah. Fruit harvested late season, in excellent condition. The fruit was split into two fermenters one fully destemmed, the other with 28% whole bunch. 23 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 11 months in neutral oak. Bottled unfined but filtered in March 2025.

– Caretaker,
Matt Dicey

www.dicey.nz