Bannockburn
Pinot Gris 2026

Tasting Notes
Nose – White Peach. Apricot. Almond.
Palate – Broad. Textural. Lively.
Drink – Within 1-8 years

Technical Data	
Alc	14.5%
TA	4.8 g/L
RS	0.4 g/L
pH	3.42
Harvest date	24.4.26



Viticulture

We endured a very dry winter before spring rains arrived, a warm November helped early season growth. Summer was very cold and reasonably dry. March finally returned to a little normality form a temperature point of view. Budburst, flowering were late, and ripening was delayed with a later harvest than usual. A cool late and dry season, the bonus was that extra hang time helped developed depth of flavour.

– Grower,
James Dicey

Winemaking

Hand-harvested fruit whole-bunch pressed to horizontal fermenters. The juice was left cool until indigenous fermentation began, then warmed and fermented to dry on full solids. The wine was left unstirred on full solids for 7 months. Bottled unfined and filtered in late October 2026.

– Caretaker,
Matt Dicey

www.dicey.nz