

Dice by Dacey  
Pinot Noir 2022



### Tasting Notes

Nose — Raspberry. Red cherry.

Dried herb.

Palate — Supple. Driven.

Structured.

Drink — Upon purchase;  
will stay fresh for 3-4 weeks  
from when first opened

### Technical Data

Alc	13.8%
TA	5.4 g/L
RS	<1 g/L
pH	3.62
Harvest date	03.04.2022 — 10.04.2022
Time in barrel	11 months

### The Vineyard

This wine was sourced from three vineyards within the Cromwell basin. The vineyards are either in conversion to organic or sustainably certified. 70% Bannockburn, 30% Pisa.

### Viticulture

Described as a year where average growers shone and good growers excelled, 2022 will be known for being close to the perfect season: a lack of frost and wind, warm and wet at the start with a protracted hot dry spell in the middle and a long cool ripening period.

— Grower,  
James Dacey

### Winemaker's Notes

The wine was fermented in small format open top fermenters, there was 12% whole bunch usage overall, this was achieved through a mixture of fully destemmed ferments and ferments with 30-50% whole bunch. Indigenous yeast. The ferments were punched down a maximum of once daily and no punch downs once the ferments went dry. On average the ferments stayed on skins for 21 days. Malolactic fermentation in the spring. 11 months in barrel with 18% new French oak. Unfined but filtered.

— Caretaker,  
Matt Dacey

[www.dacey.nz](http://www.dacey.nz)

