

Dice by Dicey
Pinot Noir 2023



Tasting Notes

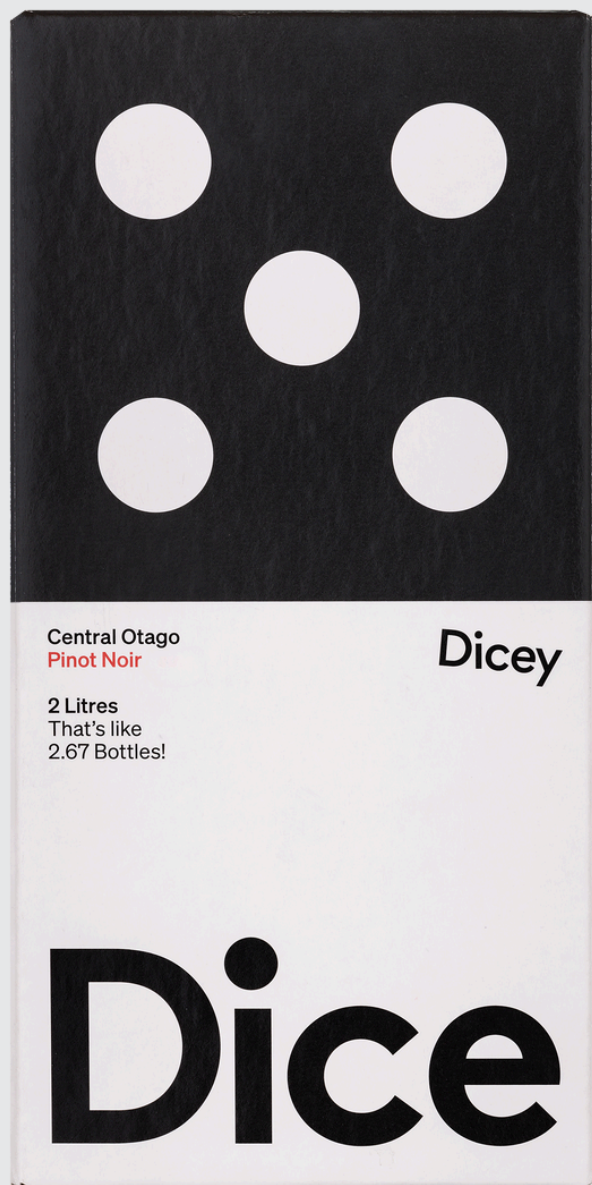
Nose — Dried herb. Violet. Black cherry.

Palate — Dense. Supple. Elegant.

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

Technical Data

Alc	14.0%
TA	4.85g/L
RS	>1g/L
pH	3.71
Harvest date	31.03-19.04.23
Time in barrel	11 months



The Vineyard

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

The wine was fermented in small format open top fermenters, there was 15% whole bunch usage overall, this was achieved through a mixture of fully destemmed ferments and ferments with 20-67% 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 25 days. Malolactic fermentation in the spring. 11 months in barrel with 10% new French oak. Unfined but filtered.

— Caretaker, Matt Dicey