

Dice by Dickey  
Rosé 2023



#### Tasting Notes

Nose — Strawberry. Raspberry.

Bramble.

Palate — Juicy. Textured.

Lively.

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

#### Technical Data

|                |            |
|----------------|------------|
| Alc            | 13.6%      |
| TA             | 6.1 g/L    |
| RS             | <1 g/L     |
| pH             | 3.35       |
| Harvest date   | 09.04.2021 |
| Time in barrel | 4 months   |

#### The Vineyard

The Pinot noir for this wine was sourced from our Inlet Vineyard in Bannockburn.

#### 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 Dickey

#### Winemaker's Notes

The fruit was destemmed into bins and left to soak overnight. The grapes were pressed the following morning with the juice going to tank to settle prior to being racked to barrel for fermentation. The wine was fermented with indigenous yeast. The wine fermented to dry, once dry the wine was stirred weekly. The wine is unfinned, but filtered and then bagged on the 29th August.

— Caretaker,  
Matt Dickey

