

Dice x Dicey
Rose 2025



Tasting Notes

Nose – Raspberry. Peach. Sherbet.

Palate – Lively. Lithe. Savoury.

Drink – Upon purchase; will stay fresh
for four weeks after opening.

Technical Data

Alc	13.5%
TA	6.12 g/L
RS	1.6 g/L
pH	3.15
Harvest date	31.3.25 + 4.4.25



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

Of the fruit we received, half was destemmed into bins and left to soak overnight. The next morning, both the whole-bunch and destemmed grapes were pressed together. The juice was settled in tank before being racked to barrel for fermentation.

Fermentation took place with indigenous yeast, and the wine was allowed to ferment to dryness. Once dry, we stirred the wine weekly for three months to build texture and complexity. The wine is unfinned, gently filtered, and bagged to order.

– Caretaker,
Matt Dicey

www.dicey.nz