

Dice x Dicey  
Chardonnay 2025

### Tasting Notes

Nose – Peach. Citrus. Floral.

Palate – Rich. Textural. Balanced.

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

### Technical Data

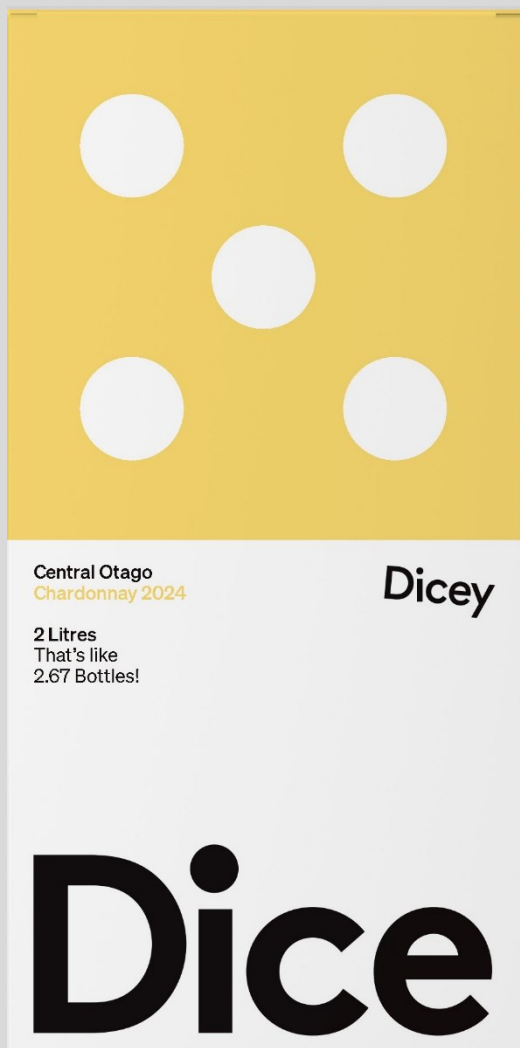
Alc 13.5%

TA 5.8 g/L

RS 2.2 g/L

pH 3.42

Harvest date 29.3.25



### 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

We received in delicious Mendoza Chardonnay from Black Rabbit and foot stomped it in the harvest bins. The next morning we whole-bunch pressed the fruit. The juice went straight to barrel with full solids. Fermentation took place with indigenous yeast, and the wine was allowed to ferment to dryness. We co-inoculated with malolactic bacteria. 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](http://www.dicey.nz)