VINO FINO
Explore a World of Wine

DICE BY DICEY PINOT NOIR 2023 2L



$79.99

Product Code:	31896
Country:	New Zealand
Region:	Central Otago
Style:	Red
Variety:	Pinot Noir
Producer:	Dicey

Unit:	Each
Volume:	2000ml
Alcohol:	14.0%
Grape:	100% Pinot Noir
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

2 litres of hand-crafted, Central Otago Pinot Noir — in a box. That’s almost 2.67 bottles in one handy little recycled cardboard brick AND you can have one glass tonight, one glass tomorrow night and maybe not have another until next weekend. This cute little cube on cube will keep your quality quaff fresh and fruity for 3-4 weeks. So take your time and take this to the bach or beach or your best buds barbecue.

Winery notes (2023 Vintage)
"Nose — Dried herb. Violet. Black cherry.
Palate — Dense. Supple. Elegant.
Drink — Upon purchase; will stay fresh for 3-4 weeks from when first opened

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."

92/100 Cameron Douglas MS, April 2025 (2023 Vintage)
"There’s no mistaking the pull of Pinot aromatics in this wine — scents of blackcurrant, dark plum skin, and dried raspberry. On the palate, a fine layer of tannins appears first from the fruit, then from the wood. Textured, fruity and dry, with flavours that mirror the bouquet, followed by texture from the lees, tannins, and winemaking. A touch of dried herb and natural savoury notes add length and mouthfeel across the palate. Best enjoyed from the moment you're ready and over the

following 1–3 weeks. It's fine to keep this in the fridge, pouring into your glass and letting it warm up there."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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