

DICEY CHARDONNAY 2021





Original price was: \$42.99.\$36.99Current price is: \$36.99.

Elegant, poised

Product Code:	2556	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		0
		Natural:	Vegan Friendly







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TASTING NOTES

Dicey is the Central Otago brand of the Dicey brothers. Father Robin and sons James and Matt have had an integral involvement in many aspects of Central Otago wine since the early 1990's. The family were founding partners in Mt Difficulty with Matt being the winemaker since its inception in 1996 until now and James viticulturalist for many well known Central Otago wineries. They know their stuff!

Winery notes (2021 Vintage)

"Nose — Stonefruit. Citrus. Brioche

Palate — Rich. Textural. Layered

Harvested in two tranches from the Inlet vineyard: the first (clone 548) was whole bunch pressed straight to barrel. The second (B95 and 809 clones) was foot trodden left overnight then whole bunch pressed straight to barrel. Fermented with indigenous yeast, barrels were stirred weekly post malolactic fermentation occurring. 16% new oak. Bottled unfined, filtered in March 2022."

Reviews for the 2020 vintage below...



Rated Outstanding & 95/100 Cameron Douglas MS, August 2021 (2020 Vintage)

"A complex and detailed bouquet with aromas of the cool climate stony schistous soils of Otago, ripe-almost-sweet-citrus, peach and apple then scents of toasty spicy barrel. Youthful, tense and vibrant on the palate with fine tannins and acidity framing the flavours of white stone fruits and citrus, some baking spices and gun metal. Excellent texture and length, balanced and well made. Best drinking from early to mid 2022 and through 2028+."

91/100 Bob Campbell MW, The Real Review (2020 Vintage)

"Lively, vibrant chardonnay with green apple, grapefruit, brioche and nutty oak flavours, together with a subtle struck-flint character supported by a tangy backbone of acidity. A taut, mouth-watering wine."

CONTACT VINO FINO

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