

VINO FINO

Explore a World of Wine

DICEY CHARDONNAY 2023



\$36.99

Product Code:	2556	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	14.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	Dicey		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Dickey is the Central Otago brand of the Dickey 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 (2023 Vintage)

"Nose — Citrus. Yellow peach. Pineapple.

Palate — Succulent. Textural. Lively.

We harvested out Inlet Vineyard in two tranches: firstly clone 548, then second B95 and 809 clones. Black Rabbit Mendoza came in at the same time as the first of the Inlet clones, all were foot trodden left overnight then whole bunch pressed straight to barrel. Fermented with indigenous yeast, unstirred weekly until after malolactic fermentation in spring, at which point they were stirred weekly. 75% malolactic fermentation. 20% new oak puncheons.."

Rated Excellent & 93/100 Cameron Douglas MS, September 2025 (2023 Vintage)

"A delicious wine, creamy and ripe with flavours of white and yellow orchard fruits, citrus peel and minerality suggesting stone and hard clay. A dry wine on the palate with medium++ weight, fine fruit and wood tannins with a lees complexity, vanilla-cream and gentle smoky quality. An easy go to wine that delivers on weight, creaminess and ticks all the boxes of familiarity and core Central Otago mineral freshness. Best from 2025 through 2030."

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93/100 David Walker Bell, WineFolio.co.nz, April 2026 (2023 Vintage)

"Pale golden green colour. Bold and flinty with slight reductivity on the nose. Aromas of red apple, white peach, satsuma, lemon peel, all spice and brioche. A serious, elegant expression. Very crisp acidity giving good flow and carry. Feels like a touch of peppery tannin mid-palate, and one guest felt there was "a bold touch of oak". Broad, textural and generous - almost creamy, before a very focussed, good-length, pithy finish."

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