

VINO FINO

Explore a World of Wine

DICEY CHENIN BLANC 2024



\$38.99

Product Code:	2808	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.3%
Style:	White	Grape:	100% Chenin Blanc
Variety:	Chenin Blanc	Natural:	Vegan Friendly
Producer:	Dickey		



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Wide
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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 (2024 Vintage)

"Wine is about place. Dickey is a place that is a rocky pocket of Central Otago: Bannockburn. It's not easy to make wine here. Hoar frosts. Wind. Bitter cold and crackling heat. The land is unforgiving and the wines express that struggle.

The fruit was late in the season, quite typical of our Chenin Blanc. Whole bunch pressed, fermented warm on full solids with indigenous yeast. Fermentation stopped with ~28g/L of natural residual sugar. Bottled unfined, filtered in July 2024.

Nose — Apricot. Melon. Persimmon.

Palate — Rich. Vibrant. Lithe."

Rated Excellent & 94/100 Cameron Douglas MS, September 2025 (2024 Vintage)

"An exciting wine with plush, ripe and vibrant flavours of green and yellow apples, baked versions as well as fresh, a stony mineral quality and fine lees complexity. An off-dry wine touches the palate with an immediate contrasting acid line, core fruit flavours repeat with a silky mouthfeel and plenty of length. A delicious wine with best drinking from 2025 through 2032+"

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92/100 Stephen Wong MW, The Real Review (2024 Vintage)

"A note of flinty reduction on the nose. The palate is entirely different, piercingly sweet and linear with nectarine, ripe citrus and sweet apple flavours running along the sleek, medium-dry palate. Currently very primary and unevolved, there is just a suggestion of honeyed spice and even oyster shell minerality with grainy apple skin phenolics hiding under the sugar. An elegantly linear sweet chenin blanc which will absorb its reduction and slowly gain savoury, honeyed notes with careful cellaring."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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Christchurch