

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:	Diccy		



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TASTING NOTES

Diccy is the Central Otago brand of the Diccy 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. Diccy 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."

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

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elegantly linear sweet chenin blanc which will absorb its reduction and slowly gain savoury, honeyed notes with careful cellaring."

Reviews for previous vintages below...

Rated Excellent & 93/100 Cameron Douglas MS, September 2021 (2021 Vintage)

"Aromas of white fleshed fruits and citrus - apple and pear with a blossom and honeysuckle suggestions. Crisp, refreshing and youthful bouquet. On the palate - an off dry expression with some residual sweetness at first, then, acidity, texture and a vibrato on the palate moves in amplifying the flavours of honeysuckle, citrus and apple. Delicious, lengthy and salivating. A lovely example to be served as an aperitif or with myriad of delicate sweet seafood and salads. Best drinking from late 2022 through 2028+."

Rated Excellent, 5 Stars & 93/100 NZ Wine Rater, June 2022 (2021 Vintage)

"Attractive, lifted, aromatic nose with classic aromas of golden delicious apples, fragrant white clover honey and hints of cinnamon. A very luscious, sweet style with lemonade flavour and refreshing, zesty, crisp acidity. Very youthful now and is crying out for some hard cheese or a few more years in the bottle."

4 Stars Michael Cooper (2021 Vintage)

"Highly approachable in its youth, the 2021 vintage is a lively, vigorous wine with strong, peachy, citrusy flavours. Bright, light lemon/green, it is medium-bodied, with gentle sweetness (30 grams/litre of residual sugar) balanced by crisp acidity, and very good balance and depth. Best drinking 2023+."

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