

VINO FINO

Explore a World of Wine

DICEY GAMAY 2022



Original price was: \$48.99. ~~\$44.99~~ Current price is: \$44.99.

Product Code:	2555	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	14.1%
Style:	Red	Grape:	100% Gamay
Variety:	Gamay	Natural:	Vegan Friendly



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 (2022 Vintage)

"Nose — Blackcurrant. Earth. Graphite.

Palate — Vibrant. Juicy. Structured.

Fruit harvested mid-season. Split into two lots - one fully destemmed, the other with 40% left as whole bunch. 15 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 10 months in neutral oak.

Bottled unfined and unfiltered in February 2023"

Reviews for previous vintages below...

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

"Very deep crimson hue. Lifted, primary, varietally expressive nose with attractive aromas of ripe damson plum, and blueberry with hints of bubblegum, cinnamon and dark chocolate. Soft, lush, generous, flavoursome, fruit-driven style with crunchy acidity and soft, bright sappy tannins. True to variety and good drinking."

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93/100 Jane Skilton MW, Wine Magazine, October 2022 (2021 Vintage)

"Following on from the highly successful 2020 vintage, at first this seems just a little more muscular and less aromatic. But with time, masses of fresh crunchy black berry fruit emerges with a lift of parma violet, and an attractive juicy crisp finish. Delightfully engaging."

Rated Excellent & 94/100 Cameron Douglas MS, August 2021 (2020 Vintage)

"A fantastic bouquet of roses and red cherry, sweet plum and raspberry, a layer of minerality and whisper of dried herb. Crisp, fruity, floral, refreshing and dry with flavours that mirror the nose, an abundance of tannins with a fine chalky edge, contrasting acid line and a core of flavour that just won't stop! A delicious example, well made and ready. Best drinking from today and through 2026. Be quick!"

4 ½ Stars Michael Cooper (2020 Vintage)

"From a cold growing season, the ruby hued (not entirely clear) 2020 vintage was matured for 11 months in old oak barrels, and bottled unfiltered and unfiltered. Fragrant and savoury, it is highly characterful, with good body, fresh acidity and plummy, spicy, slightly nutty flavours, finely textured and rich."

93/100 Bob Campbell MW, The Real Review (2020 Vintage)

"Light, fresh gamay with red cherry, plum, violet, savoury and fresh herb flavours. One of only seven New Zealand gamays I have tasted and certainly one of the best. A soft-textured wine with a lingering finish."

Rating Excellent, Mark Henderson, Otago Daily Times (2020 Vintage)

"Grows with aeration. Wildness, burnt bramble, berryfruits, full of intrigue. Juicy, crunchy palate showcasing raspberry, dark berries spice and bonfire embers. Medium-bodied yet deceptive power to this, building in depth and structure with the flavours lingering on the long, crisp finish. Unfiltered, so a little cloudy and I suspect best drunk in its youthful vibrancy."

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

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Christchurch