VINO FINO
Explore a World of Wine

DICEY PINOT NOIR 2022



$42.99

Product Code:	2807
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Red
Variety:	Pinot Noir
Producer:	Dicey

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.3%
Grape:	100% Pinot Noir
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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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 (2022 Vintage)
"Wine is about place. Dicey 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 comes from three vineyards started by three families transcending two generations. James and Odelle have The Inlet. Matt and Ali belong to Black Rabbit. Their pioneering parents, Robin and Margi, own their Swansong. Dicey Bannockburn wines pay homage. They tell the annual story of the region and share the colours of each season.

Aromas: Red cherry. Violet. Wild herb.
Palate: Precise. Linear. Elegant.

64% Inlet, 36% Black Rabbit vineyards; 10% whole cluster, 90% destemmed. Blend from 10 ferments: avg. 24 days on skins. 7-day cold soak, 8-day ferment, 9-day post-ferment. Indigenous yeast, minimal cap management (avg. 6 punchdowns). Natural malolactic in spring. Aged 11 months in barrel 27% new oak, remainder old. Bottled unfined, filtered Oct 2023."

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Rated Excellent & 94/100 Cameron Douglas MS, September 2025 (2022 Vintage)
"Lots of classic Central dried herb and savoury spice led aromas with sage and thyme framing flavours of dark plum and raspberry, dark cherry and smoky wood tones. Mineral, dry, textured and delicious with a generosity of fruit, tension from tannins and acidity and core fruit flavours of dark berries and spice. Best drinking from 2027 through 2033."

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

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