

VINO FINO

Explore a World of Wine

DICEY PINOT NOIR 2021



Original price was: \$48.99. ~~\$42.99~~ Current price is: \$42.99.

| | | | |
|---------------|-----------------------|----------|-----------------|
| Product Code: | 2807 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Sub Region: | Bannockburn | Alcohol: | 14.3% |
| Style: | Red | Grape: | 100% Pinot Noir |
| Variety: | Pinot Noir | Natural: | Vegan Friendly |
| Producer: | Diccy | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

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 (2020 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 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. Diccy Bannockburn wines pay homage. They tell the annual story of the region and share the colours of each season.

Aromas: Dark cherry. Chocolate. Earthy

Palate: Elegant. Focused. Complex

60% The Inlet, 40% Black Rabbit. 5% whole clusters, 95% destemmed. 23 days on skins 7 days cold soak, 7 days ferment, 9 days post ferment. Indigenous yeast. The wines were punched down once per day through to dryness, then left to soak.

VINO FINO

Explore a World of Wine

Malolactic fermentation in the spring. 12 months in barrel with 20% new oak. Bottled unfiltered but filtered October 2022."

5 Stars, Top 10 Cuisine Pinot Noir Tasting, April 2024 (2021 Vintage)

"Beautiful in the glass with a deep garnet colour, this wine is high toned and fresh with black cherry coming to the fore of the nose. The fruit-forward palate is concentrated, round and seductive with rich currant, mixed spice and dried herbs in abundance. The wine has lovely acid tension, a dense midplate and a voluptuous mouthfeel."

Rated Excellent & 94/100 Cameron Douglas MS, January 2024 (2021 Vintage)

"A hallmark wine from the Dickey team with a vibrant and polished bouquet of ripe cherry and dried raspberry, there's a savoury dried herb quality set against barrel spices and dry stony soil scents. These complexities follow through onto the palate with a wine of texture, generosity and length. Firm tannins and acidity lead the palate textures with a core of dark berry fruit, spices and a touch of chocolate follow. Spices from barrel include clove. A wine of length and intensity, flavour and texture. Also, a wine that does not lose its sense of pinosity and charm. Youthful and taut still with best drinking from late 2025 through 2032+."

92/100 David Walker Bell, WineFolio.co.nz, October 2023 (2021 Vintage)

"The Dickey brothers cuv  - 60% from The Inlet vineyard, 40% from the Black Rabbit vineyard in Bannockburn, Central Otago. On the nose I wanted to see more 'pinosity' - the cassis, jube-y raspberry, blood orange and plum fruit spoke of a lovely red wine, but not Pinot Noir specifically. On the palate is where the action happens though - a flush of concentrated dark cherry, dried thyme and dusty minerality gives a real sense of terroir. A surge of acidity swells the palate, balancing some chewy, meaty tannins. Focussed and tense just now, but with the structure to round out nicely."

92/100 Jane Skilton MW (2021 Vintage)

"An appetising, generous style of pinot with masses of red cherry and raspberry fruit, some dried herbs too . Plenty of concentration and lovely silky tannins, so whilst this is quite a bold wine, it retains an appealing smooth texture. Drink from 2025 - 2028."

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