

Dicey Brothers #5
Late Harvest
Gewurztraminer 2024



Tasting Notes

Nose – Lychee. Melon. Ginger.

Palate – Sweet. Supple. Spice.

Drink – over the next 12 years

Technical Data

Alc	14.5%
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TA	4.25g/L
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RS	35g/L
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pH	3.67
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Harvest date	20.5.24
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Viticulture

A warm start to the season kicked the vines into gear early. We managed to avoid frosts and had a warm Spring. Minimal rain but a little wind and it was dry from mid-December until late March. We had lovely heat through January but that faded in February. We had a slightly higher than normal crop level. 2024 was a tricky, warmish season.

– Grower,
James Dicey

Winemaking

Inspired by Alsatian vendange tardive. From a cool Gibbston vineyard managed by James, fruit was left hanging late for richness without botrytis. Foot-stomped, left overnight, then whole-bunch pressed to tank for wild ferment on full solids. Attempts to halt ferment in cool nights let it tick further than planned. Hand-bottled in March 2025, unfinned / filtered.

– Caretaker,
Matt Dicey

www.dicey.nz