

Dicey Bros #4
Infusion Pinot Gris
2023



Tasting Notes

Nose – Peach. Sweet Spice. Floral.

Palate – Supple. Rich. Savoury.

Drink – over the next 12 years

Technical Data

Alc 14.0%

TA 6.16 g/L

RS 0.75g/L

pH 3.39

Harvest date 11.4.23



Viticulture

2023 will be remembered as a rare three-peat of La Nina - effectively this means a benign summer with decent heat and not too much rainfall. This continued until mid-March when we experienced a switch to almost spring-like weather. The upshot was a cool and elongated ripening phase which allowed all varieties to reach peak flavour and ripeness. Mint.

– Grower,
James Dicey

Winemaking

Not quite an amber, dubbed “cha-gris-ling” in the winery. Cleanly harvested Pinot Gris (traded for a 6-pack), foot-stomped and left 10 days on skins for aromatics without phenolics, then pressed to barrel at ferment. Finished with a splash of Chardonnay and Riesling (no spare Swansong Gris), aged a year on lees in neutral barrels. Hand-bottled unfined, unfiltered in October 2024.

– Caretaker,
Matt Dicey

www.dicey.nz