

Dicey Brothers #3
Dry Riesling



Tasting Notes

Nose – Lime. HoneySuckle. Beeswax.

Palate – Broad. Textural. Driven.

Drink – over the next 1-15 years

Technical Data

Alc 12.9%

TA 6.03g/L

RS 0.82g/L

pH 3.11

Harvest date 4.4.21



Viticulture

A cool, unsettled spring delayed growth, with snowfall and poor weather continuing into flowering. Vines set small berries on compact bunches. January brought rain, followed by dry, warm conditions. Despite strong Easter winds, there was no damage. Fruit was clean, ripe, and flavourful. The season was warmer than average, with lower yields.

– Grower,
James Dicey

Winemaking

Inspired by dry Rieslings of Austria and Germany, this wine balances acidity with texture. Fruit from our Black Rabbit vineyard was foot-stomped, left overnight, then whole-bunch pressed to tank for wild fermentation and lees maturation. It spent three years on gross lees, undergoing a natural malolactic one summer, before being bottled by hand in October 2024, unfiltered and unfiltered.

– Caretaker,
Matt Dicey

www.dicey.nz