

Dicey Brothers #6
Muscat 2024



Tasting Notes

Nose – Apricot. Nectarine. Jasmine.

Palate – Intense. Bright. Clean.

Drink – over the next 8 years

Technical Data

Alc 14.5%

TA 5.2g/L

RS 0.1g/L

pH 3.73

Harvest date 29.4.24



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

A dry aromatic Muscat from a cool Gibbston vineyard managed by James. Left hanging late for ripeness and lifted aromatics, whole-bunch pressed, wild fermented to dryness, and aged 10 months on gross lees. Hand-bottled unfinned and unstabilised—may form natural crystals; best served at room temperature to show texture and aromatics.

– Caretaker,
Matt Dicey

www.dicey.nz