Dicey Brothers #1
Pisa Terrace Pinot Noir 2019

Tasting Notes
Nose – Blackberry. Dark Cherry. Violet.
Palate – Dense. Rounded. Supple.
Drink – 1 – 25 years!

Technical Data	
Alc	14.0%
TA	4.85 g/L
RS	<1 g/L
pH	3.71
Harvest date	15.4.19
Time in barrel	14 months



Viticulture

2019 was a year of contrasts: frost, snow, rain, drought and wind storms. We were lucky. There was good weather during December when the vines were flowering, and a long, cool ripening period (but with frosts to keep us on our toes). Veraison took an age, which meant lots of variability in the fruit, making for tough thinning and picking decisions.

– Grower,
James Dicey

Winemaking

Mixed clones from Pisa Terrace were destemmed into 1.5T fermenters, cooled, and briefly raked. After 5–6 days, fermentation began and caps were submerged for 21 days, peaking at ~30°C. Once dry and balanced, the wine was pressed to old barrels, underwent natural malolactic in spring, and was bottled unfined and unfiltered the following spring.

– Caretaker,
Matt Dicey

www.dicey.nz