The Inlet Vineyard
Pinot Noir 2022

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

Technical Data	
Alc	14.0%
TA	4.5 g/L
RS	<1 g/L
pH	3.73
Harvest date	11-14.4.22
Time in barrel	16 months



Viticulture

Described as a year where average growers shone and good growers excelled, Vintage 2022 will be remembered for being close to the perfect season: a lack of frost and wind, warm and wet at the start with a protracted hot dry spell in the middle and a long cool ripening period. Overall a very warm season, small bunch numbers with big berries the fruit was clean and tasty!

– Grower,
James Dicey

Winemaking

The 2022 Inlet Pinot Noir blends 50% Clone 6, 50% 777, with 23% whole bunch. Indigenous yeast, 26 days on skins (8 cold soak, 7 ferment, 11 post-ferment), peaking at 30°C. 6 punch downs in total. Aged in seasoned (4+ year old) barrels, natural malolactic in spring. Unfined, bottled September 2023.

– Caretaker,
Matt Dicey

www.dicey.nz