

Dicey Brothers #2
Amber Riesling 2019



Tasting Notes

Nose — Toffee. Apple.

Blossom.

Palate — Dense.

Concentrated. Structured.

Drink — Within 2 — 15 years

Technical

Data Alc 12 %

TA 5.3 g/L

RS < 1g/L

pH 3.1

Harvest date 14.04.2019

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

Winemaker's Notes

The wine is fermented on its skins. The fruit was harvested in pristine condition from our SwanSong Vineyard. We destemmed the Riesling all to a 1.5T open top fermentor, where it was warmed to kick off the ferment naturally. It was fermented reasonably cool for 21 days on its skins. When it was dry it was pressed to barrel and underwent a natural malolactic fermentation during summer. It was hand bottled unfiltered and unfiltered.

— Caretaker,
Matt Dicey
www.dicey.nz