

A THOUSAND GODS FLŌS 2023





\$44.99

Product Code:	4541	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Style.	rieu		IVOII
Variety:	Pinot Noir	Natural:	Biodynamic





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

The Real Review's Rising Star of the Year New Zealand 2025 Finalist (Top 3)

After spending a decade making wine in the Cahors region of South-West France, as well as collectively working forty plus vintages across nine different countries; Simon and Lauren have returned back to New Zealand to make wine under their own label 'A Thousand Gods'. Their aim is to make wines they can call their own, both representative of site, yet in their own way, surprisingly unique.

Working closely with their biodynamic grower in the Waihopai Valley of Marlborough, meticulously farmed grapes are handpicked and undergo wild fermentation. No additions, fining or filtration processes are used. Instead, thoughtful guidance into becoming wines that are generous and approachable, yet also complex and cellar-worthy.

Winery notes (2023 Vintage)

"Lifted and perfumed Pinot with tonnes of dark forest fruits, roses and violets. There's concentration and character but also a deceptive delicacy and feather-weight elegance that keeps everything serious and at the same time approachable. Unfined, unfiltered, no added sulphites.

Our name is inspired by an expression in Occitan 'miladiou' (mille-dieux in French). Occitan was the language spoken in the south of France prior to French, and certain dialects of Occitan can still be heard in rural areas of southern France today,



although the language is gradually dying out. "Miladiou!" is an exclamation of surprise that can be used in a myriad of situations and an English equivalent would be Blimey! or Holy Cow! but it literally translates as "A Thousand Gods!"

5 Stars & 95/100 Stephen Wong MW, The Real Review, June 2025 (2023 Vintage)

"A stunningly complex and detailed pinot noir from Rising Stars of the Year 2025, this is made from biodynamic Churton Vineyard fruit. The Flos is a triumph in the more challenging 2023 vintage, delivering a combination of the site's typically darker fruit, with the intricate floral and mineral complexity which holds its lightly reductive style very smartly. Give this 'zero zero' wine (meaning no sulfites were added) some air in the glass and it will really blossom.

Light ruby. A juicy nose of wild strawberry, raspberry and crunchy cranberry inhabits a frame of bay leaf, cassia bark and tonka bean. Revealing more depth as each layer unfolds, it moves through the registers from flowers and fruit to earth and spice. The palate is elegantly light-bodied and finely etched with powdery tannins but soaked in flavour. Fresh, mouthwatering acidity creates an energetic flow across defined, chalky tannins. The very long flavours teeter on the edge of savoury funk before it regains composure, landing back on florals and fruit. Poised, delicate and intricate pinot noir with crystalline fruit. This is hard to resist now but will deliver even more complexity with a few years in bottle."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021