VINO FINO
Explore a World of Wine

A THOUSAND GODS LOVE LETTERS 2024

BIO DYNAMIC ORGANIC STAFF PICK



$39.99

Fall in Love with this Tavel inspired 'Iconoclastic' NZ Rosé

Product Code:	4432
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	Rosé

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Biodynamic

New Zealand Wide Delivery

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)
Top 10 Most Exciting Wineries of New Zealand 2024 - Viva Magazine

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 hand-picked 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 (2024 Vintage)

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"Pinot noir in the style of Tavel rosé. On the boundary of dark rosé and light red the 2024 Love Letters writes bursting berry fruit and hibiscus notes underlined by unique signature herbal spice. *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!”"

Reviews for previous vintages below...

92/100 David Walker Bell, WineFolio.co.nz, March 2025 (2023 Vintage)
"Made from hand-picked Pinot Noir grown at the biodynamic Churton vineyard in Marlborough. It sits at the crossroads of rosé and light red wines – a coppery, light garnet red in the glass. The bouquet shows redcurrant, cranberry, chamomile, watermelon, pomegranate, grapefruit and sumac. There’s good palate weight, and enough smudges of tannin and minerality to remind you that this leans into ‘chilled red’ territory. Very bright acidity, and a rustic ‘unpolished’ character keeps you interested into a long, dry finish."

5 Stars & 95/100 Stephen Wong MW, The Real Review, September 2024 (2022 Vintage)
"A fascinating expression of Churton Vineyard’s pinot noir (with a touch of viognier) made by young returned Kiwis, Simon and Lauren Sharpe, this is directly inspired by the natural wine scene they were immersed in while working in France. It is technically a rosé just as Tavel is labelled as a rosé (an entire article in and of itself) but has more colour, flavour and weight than we would traditionally categorise as rosé in New Zealand. Masterfully made despite having no additions.

Hazy coral-pink, rosé colour. An arresting nose of wild strawberry, rosehip and tart pink grapefruit with high-toned acidity which signals a low-intervention style. A complex, layered, acid-driven palate with chalky tannins providing the canvas for Jackson Pollock-like streaks of crushed strawberry, pomegranate and grapefruit. Iconoclastic, innately powerful and long. Not for everyone and more akin to a Pfifferling Tavel than any New Zealand rosé. If you reside on the adventurous side of wine, this will rock your world. The drinking window is purposely conservative, just in case stability becomes an issue during storage."

CONTACT VINO FINO

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

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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