

AKITU A1 PINOT NOIR 2022

Award badge and or type unknown **\$64.99**

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Product image

Product Code:	4455	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.8%
Variety:	Pinot Noir	Grape:	100% Pinot Noir



New Zealand
Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Tight and restrained with gentle earthy mineral and graphite notes. There are hints of wild woody herbs just subsurface, and an awful lot going on: wet rocks with red to dark cherry, deep perfume of herbs and fabulous florals. A multitude of primary aromatic layers impress - they show vibrancy now but are just waiting to fold into each other with time, the result will be complexity with few limits. Exciting.

The entry to the palate is powerful and exuberant with a shimmering freshness and youthful vibrance. Plush, full and very long with gentle persistence to the acid profile. There is a long core of dark cherry and Doris plum fruit over dark florals, hints of tobacco and liquorice add youthful complexity. Fine but elegantly powerful tannin builds length with some oak derived texture adding dimension and support.

Food - This wine is just beginning its journey so no need to rush but if you need to try it - go with Confit Duck."

5 Stars & 96/100 Sam Kim, Wine Orbit, October 2025 (2022 Vintage)

"A stunning rendition, the alluring bouquet shows dark berry, charcuterie, tapenade, porcini, and assorted nut characters, leading to a concentrated palate offering outstanding weight and plush texture. Superbly framed by layers of fine-grained tannins, making it structured and harmonious with an impressively long, seamless finish. At its best: now to 2035."

5 Stars & 96/100 Candice Chow, CandiceWineChat.com (2022 Vintage)

"Fermented with 35% whole bunches, aged 10 months in French oak with 23% new. Greeted with power, ripe and elegant fruit amalgamated with lacy acidity, silky tannin frames and extends a lengthy, enticing finish. Rich, elegant aromas of cherry, black raspberry, rosehip, dried herbs and baking spice."

95/100 JamesSuckling.com (2022 Vintage)

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"Precise, lively and composed, with aromas of sweet cherries, red currants and baking spices. Medium-bodied, velvety and savory, showing fine tannins, orange influence and a flavorful, lingering finish with a lift of peppercorns."

Rated Excellent & 94/100 Cameron Douglas MS, November 2025 (2022 Vintage)

"An excellent bouquet and palate, a wine with tension and poise, still developing and reflecting the landscapes of its origins. Aromas and flavours of stone and red berries, plum and barrel spices, sand and baking spices. Red currant and red apple, cherry and hay. Firm tannins and a backbone of acidity, this wine will continue to develop and age well. It is also a delicious wine option with high protein fare. Well made with best drinking from 2027 through 2033+."

94/100 Stephen Wong MW, The Real Review (2022 Vintage)

"Complex peppery whole bunch melds with smoky notes of cinnamon oak, under which resides spicy, dark berry fruit. The mid-weight palate possesses length and depth, barely unfurled despite its age, with blackberry, anise-spiced plum and dried orange peel notes emerging late. Fairly grainy coffee-ish tannins and tingling acidity combine to frame the broadening back-palate. This will need another year to come together but it promises to be elegant, silky and complex in time."

18.5/20 Joelle Thomson, October 2025 (2022 Vintage)

"This Pinot Noir more than lives up to its name, displaying a highly structured style with savoury aromas of dried herbs, black cherry and a firm, long finish following its silky textured mouthfeel. Aromas of wild herbs and red berries intermingle with bright dried cherry fruit and outstanding structural freshness from the delicacy that 40% whole bunch fermentation brings to the wine. Spicy notes from French oak are finely tuned with 20% new oak adding a modest and deft lift to the structure of the wine. Five clones of Pinot Noir were used to make A1 and they are: Abel, 777, 115, Clone 5 and 667. 40% whole bunch, balance whole berry, 20% new French oak."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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