VINO FINO
Explore a World of Wine

# AMISFIELD PINOT NOIR 2022




**$62.99**

## The Quintessential Central Otago Pinot Noir

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|---|---|
| Product Code: | 5831 |
| Country: | New Zealand |
| Region: | Central Otago |
| Sub Region: | Cromwell / Lowburn / Pisa |
| Style: | Red |
| Variety: | Pinot Noir |
| Producer: | Amisfield |

| | |
|---|---|
| Closure: | Screw Cap |
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 14.0% |
| Grape: | 100% Pinot Noir |
| Natural: | Certified Organic |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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## TASTING NOTES

**Organic Vineyard of the Year - New Zealand Organic Wine Awards 2024**

Amisfield has built up a superb reputation for producing the quintessential Central Otago Pinot Noir.

**Winery notes** (2022 Vintage)
"Black doris plum, star anise and spice combine with classical Central Otago dark fruits. The wine shows a lovely savoury earthy edge which adds to the overall complexity of the offering. The wine is framed beautifully by a mineral edged acidity and complemented with fine oak and fruit tannin. Great concentration with a long lingering finish."

**Rated Excellent & 94+/100 Cameron Douglas MS, August 2024** (2022 Vintage)
"A classic and enticing bouquet of dark cherry and baking spices, layers of spicy plum and baking spice, rose and flinty soil suggestions. As the wine opens out the complexity builds with an expansion of fruit and mineral scents framed by oak. A dry wine touches the palate framed by textures of tannin and acidity then core fruit flavours that mirror the bouquet. A lovely

example, well made and lengthy with best drinking from 2027 through 2037."

**91/100 Erin Larkin, RobertParker.com, February 2025** (2022 Vintage)
"The 2022 Pinot Noir is bright in the glass, offering a bouquet of cherry, pomegranate molasses, pink peppercorns, blood plum and tapenade. In the mouth, the wine gives us all the fruit promised by the nose, shaped by a structuring skeleton of firm tannins. These give way to chew and movement through the creamy/silky finish—a nice way to close. This is a lovely wine."

## 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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