

# **AMISFIELD PINOT NOIR 2022**





Original price was: \$63.99.\$56.99Current price is: \$56.99.

# The Quintessential Central Otago Pinot Noir

Product Code:	5831	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.0%
		Grape:	100% Pinot Noir
Style:	Red		
Variety:	Pinot Noir	Natural:	Organic
Producer:	Amisfield		





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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."

Reviews for the 2021 vintage below...

Rated Excellent & 94/100 Cameron Douglas MS (2021 Vintage)



"Cameron Douglas MS- Many classic attributes greet the nose for this Otago Pinot Noir with a bouquet of ripe and richness, there's no mistaking the variety with dark cherry skin and black currant, a savoury dried herb quality and layers of barrel spices and some toasty wood smoke qualities. Ripe, firm, dry and complex as the wine touches the palate, flavours of wood smoke and black currant, thyme, rosemary and wild dried herbs. Tannins deliver a firm coarse chalky mouthfeel while acidity layers in back bone and squeeze. A wine of complexity and charm, a wine also of youth needing cellar time to harmonise and integrate completely. Lengthy and well made with best drinking from 2025 through 2035."

#### 94/100 Bob Campbell MW, The Real Review (2021 Vintage)

"Bob Campbell MW- Concentrated wine with ripe cherry, plum and raspberry flavours together with nuances of floral and fresh herb flavours supported by moderately assertive tannins. Accessible now and with the potential for bottle development."

## 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

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