

VINO FINO

Explore a World of Wine

AMOISE GRIS 2024



\$34.99

Product Code:	6250	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Orange	Alcohol:	13.0%
		Grape:	100% Pinot Gris
		Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2024 Vintage)

"Vineyard: Osawa, Mangatahi Terraces. Certified Biogro and run by Andrew Coleman, a viticulturist that I have been working with throughout the years. The Mangatahi Terraces were formed 15,000 years ago from the parting and erosion of the Ngaruroro river. Free draining alluvial gravels with a thin layer of silt loam deposited by the river and the wind. Underneath these deposits are where the famous "red metals" lie.

The grapes were 100% destemmed and macerated on skins for three and half weeks, then pressed directly into two Tinajas (amphorae from Spain). The Leon family have been making Tinajas by hand with their local clay since 1783. The clay pots are set in a wood-fired kiln. The grapes were gently hand plunged for minimal extraction. I love the purity of fruit and intact expression that one can achieve by maturing the wine in contact with this special clay. No additions were done at any stage, including sulphur. The wine is unfiltered and unfined.

The Gris is an autumnal orange colour this year. Medium bodied with a plush mouthfeel and hints of pear and ginger spice. Great with spice, sashimi, BBQ, poultry or on its own.

Behind the Label: My friend Harry hand-painted this label for the first wine that I made. The landscape depicts Te Mata Peak & Cape Kidnappers."

Reviews for previous vintages below...

94/100 David Walker Bell, WineFolio.com, April 2023

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(2022 Vintage)

"From Hawke's Bay, this skin-contact Pinot Gris sees the fruit macerated for two weeks in Tinajas (amphorae) before pressing, giving an terracotta-orange colour in the glass. No additions at any stage, including sulphur, and it is also unfiltered and unfined. Beautifully perfumed, with an almost cider-like nose of pear, apple, apricot and melon, spiced with ginger, and citrusy blood orange and lemon peel notes. Medium-bodied with a real punch of flavour into the palate. Lovely zesty acidity and plenty of phenolic fruit tannin – with a peach skin fuzziness. Broad and tight, with a pithy dryness that follows right through to the finish. Excellent."

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