

# VINO FINO

Explore a World of Wine

## ASTROLABE PINOT GRIS 2023



Original price was: \$26.99. ~~\$22.99~~ Current price is: \$22.99.

Pure, focussed wine with a delicacy of structure, finishing crisp and dry.

Product Code:	4924	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
Producer:	<a href="#">Astrolabe Wines</a>	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Astrolabe Pinot Gris is packed with Autumn fruits - baked pears especially with a hint of nougat. As with all Astrolabe wines, there is a touch of class here.

#### Winemaker notes (2023 Vintage)

"Aromas of citrus peel, poached pear and peach with light spice. This is a pure, crisp and dry wine with a fine minerality and delicacy of structure. Pear, quince and peach flavours dominate.

For my Marlborough Pinot Gris, I blend from sites across a wide range of the Marlborough winegrowing region. My blend centres on north and south bank Awatere, with fruit from the Wairau Valley and Kekerengu Coast complementing the intensely aromatic Awatere core. When crafting my blend, I pay close attention to the fill-in and layering of the different flavour spectrums and aromas.

I try to capture the sense of lovely poached pears, light stone fruit and bright red apple and follow through with a dry, mineral finish. Most of the grapes are hand-picked and delicately whole cluster pressed to add fine texture, weight and minerality. We machine harvest the balance of fruit at night to retain as much fruit freshness as possible. I use the most delicate press cycle

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to avoid the extraction of harsh phenolics and to retain fruit purity. The hand-picked portion is fermented on solids to add a delicate texture and enhance the spicy notes on the nose. The palate weight comes exclusively from the high solids ferment and fruit concentration."

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## **4 Stars Michael Cooper** (2023 Vintage)

"The lively 2023 vintage is drinking well from the start. Pale lemon/green, it is full-bodied and vibrant, with very good depth of peach, pear and spice flavours, fresh acidity and a basically dry finish. Best drinking 2025+."

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## **92/100 Cameron Douglas MS, December 2023** (2023 Vintage)

"Aromas and flavours of spiced apple and brown pear, there's texture and vibrato with the acidity accentuating flavours and phenolic tension. As the wine opens out on the palate the tree fruit flavours continue with some citrus pith moments stretching the wine through to the back palate adding length and poise. Best drinking from 2023 through 2026."

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## 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