

VINO FINO

Explore a World of Wine

ASTROLABE PINOT GRIS 2024



\$24.99

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:	Astrolabe Wines	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

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 (2024 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 to avoid the extraction of harsh phenolics and to retain fruit purity. The hand-picked portion is fermented on solids to add a

VINO FINO

Explore a World of Wine

delicate texture and enhance the spicy notes on the nose. The palate weight comes exclusively from the high solids ferment and fruit concentration."

Rated Excellent & 93/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"Classic aromas and flavours of green pear and quince with a citrus tone and fine lees complexities. Just dry on the palate with a delicate sugar tickle, flavours mirror the bouquet and the lees, along with acidity and core fruit sweetness add mouthfeel and texture. Delicious, fresh and ready with best drinking from 2024 through 2026+."

92/100 Erin Larkin, RobertParker.com, December 2024 (2024 Vintage)

"As per usual for Astrolabe, this 2024 Pinot Gris is concentrated and spicy, with loads of flavour and texture on the palate. There are notes of gooseberries, a hint of white strawberry, nashi pear and green apple, with lemon barley and brine. All good things here, and the wine comes recommended."

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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021