

VINO FINO

Explore a World of Wine

ATÍPICO OMAKA PINOT NOIR 2021



Original price was: \$47.99. ~~\$42.99~~ Current price is: \$42.99.

Product Code:	3517	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	12.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Natural Wine



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TASTING NOTES

Atípico is a labour of love and care from 2016's New Zealand Young Winemaker of the Year and Rock Ferry winemaker Jordan Hogg. It is made of small parcels from exceptional and distinctive vineyards, gently guided by hand, and true to its name, unburdened by convention.

Winery notes (2021 Vintage)

"A complex nose of bergamot, dried lavender and petrichor overlays lush notes of dark cherries, plum and cacao. The dance of fruit generosity contrasts a spicy and taut savouriness. Fine chalky tannins frame the palate towards a lengthy finish. This wine speaks of its place from its north facing slope and clay soils of the OMAKA Valley. The wine is sinewy, complex and vibrant. Delicious now, with patience it will continue to unfurl its secrets into the next decade. The wine comes from a small block of Pinot Noir grown in the OMAKA Valley, near the end of Brookby Road. A gentle sheltered ridge on the eastern side of the valley slopes to the north and a few degrees west. Clay soils and Marlborough sunlight influence the vines, showcasing the classic Southern Valleys Pinot Noir character and tannin profile.

Handpicked on the 27th of March. The grape clusters were placed in a pair of small fermenters, the 777 clone portion all destemmed while the 667 clone portion was 100% whole cluster. A gentle foot stomp on the bottom layer of fruit to release some juice was followed by wild fermentation beginning a few days later. Once per day a visit to smell, taste and gently pat the cap to keep it fresh. After 12 days the whole cluster portion was drained and gently pressed back into the destemmed portion. This was to remove any further stem influence at this key time. After a further 12 days of integrating with the skins and seeds the whole lot was gently drained and pressed into a seasoned puncheon. The wine was racked after 6 months into

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a pair of barrels (2 and 3 years old). After a further 10 months élevage the wine was racked with a small 40ppm addition of sulphur dioxide. Bottled unfinned and unfiltered in October 2022. All movements by gravity. A naturally occurring sediment is expected."

CONTACT VINO FINO

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<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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