

VINO FINO

Explore a World of Wine

ATÍPICO OMAKA PINOT NOIR 2024



\$42.99

Product Code:	3517	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Certified Organic



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TASTING NOTES

The Real Review's Rising Star of the Year New Zealand 2025 Finalist (Top 3)

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.

New release, notes on the 2023 vintage below...

Winery notes (2023 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.

North facing clay hillside, 100% whole cluster, aged in seasoned oak for 15 months, certified organic."

Rated Excellent & 94/100 Cameron Douglas MS, December 2024

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(2023 Vintage)

"Purity of fruit and floral core entice me into tasting this wine. Aromas and flavours of crunchy red cherry, boysenberry then red apple skin. A layer of clay and dry stone lead to textures of fine chalky tannins and medium+ acidity then flavours of red berries that reflect the bouquet. Rather delicious, dry and developing still offering best drinking from late 2026 through 2032."

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

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