VINO FINO
Explore a World of Wine

ATÍPICO OMAKA PINOT NOIR 2024



$42.99

Product Code:	3517
Country:	New Zealand
Region:	Marlborough
Style:	Red
Variety:	Pinot Noir

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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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.

Winery notes (2024 Vintage)
"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.

The wine rested for 17 months élevage in oak. During the warming temperature of the first Spring and Summer the wine undertook a natural malolactic fermentation. The wine was racked in September 2025 with a small 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in October 2025. A naturally occurring sediment is expected.

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."

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93/100 Stephen Wong MW, The Real Review, August 2026 (2024 Vintage)
"Winemaker Jordan Hogg has crafted a stunningly perfumed pinot in 2024 from this organically-certified Omaka Valley vineyard at the end of Brookby Road. The hand-picked fruit was placed in two small open-top fermenters; one fully de-stemmed and the other entirely as whole bunches. Gently foot-stomped and wild-fermented, the whole cluster portion was gently pressed after 10 days and added to the other fermenter. At 27 days, the entire ferment was pressed to undergo malolactic conversion and ageing in used French barriques where it remained for 17 months.

Immediately and intriguingly complex, this wine unfolds with layers of dried orange peel, raspberry, cranberry, sweet jasmine, malt biscuits, cinnamon and vanilla cream. The palate is equally confounding, juxtaposing the vibrantly perfumed, generous creaminess against a latticework of earthy tannins, dried leaves and lingering tart cherry flavours which are altogether more closed and ungiving at this stage. Clearly a New Wave style, with excellent concentration and structure to justify cellaring over the mid-term."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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