

# VINO FINO

Explore a World of Wine

## ATÍPICO UNDER THE PLUM TREE 2023



\$36.99

Product Code:	3526	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	12.0%
Variety:	Pinot Noir	Grape:	88% Pinot Noir, 6% Pinot Gris, 6% Pinot Blanc
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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 (2023 Vintage)

"A kaleidoscope of aromas of cherry, raspberry and blood orange through to an array of spices with a mixture of dried herbs. Gentle tannin is contrasted with a lovely negroni-like bitterness and a vibrancy on the palate. The wine takes a nod to being a light and fresh chilled red. Yet it asks to be contemplated seriously as a spicy, aromatic and complex red wine. The wine comes from a small block of Pinot Noir, Gris and Blanc in Rapaura, Marlborough. The vines grow in sandy alluvial silts, over gravelly and stony riverbeds of the past, less than 1km south of the Wairau River. A pair of plum trees dot the centre of the vineyard, inspired by an old-world philosophy of breaking up the monoculture and offering fruit and shade to those tending the vines.

88% Pinot Noir, 6% Pinot Gris, 6% Pinot Blanc. Handpicked by friends and family on the 11th of March. The grape clusters were placed in small fermenters in the vineyard block, under the autumnal branches of the plum tree. A gentle foot stomp on the bottom layer of fruit to release some juice was followed by wild fermentation beginning a few days later. A ferment influenced by the ambient temperatures, environment and season. Each day, a visit with coffee in hand. A daily sensory connection with the fruit and ferment in the vineyard. Tactile moments, observing the noticeably warmer part of the ferment

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on the sunny side of the fermenter and coining the term *vinsitu* - to be vinified in place. After 9 days in the vineyard the wine was moved a few hundred metres to the winery to be gently drained and pressed. It was aged in old puncheons for 6 months, before being racked with a small 30ppm addition of sulphur dioxide. Bottled unfined and unfiltered in October 2023. All movements prior to bottling by gravity. A naturally occurring sediment is expected. Chill bottle upright prior to enjoying."

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**Rated Excellent & 93/100 Cameron Douglas MS, December 2024** (2023 Vintage)

"A lovely and enticing bouquet with a floral and fresh red fruits overture. Flavours and textures on the palate includes plum and red cherry some aged or slightly drying fruit layers lead to some natural earthy qualities of clay and stone, some dried herbs and spice. Balanced and well made with a freshness and style offering best drinking from 2025 through 2030."

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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