

VINO FINO

Explore a World of Wine

ATÍPICO UNDER THE PLUM TREE 2025



\$38.99

Product Code:	3526	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	12.5%
Variety:	Pinot Noir	Grape:	74% Pinot Noir, 14% Pinot Blanc, 12% Pinot Gris
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

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 (2025 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 is based upon 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.

Handpicked by friends and family on the 7th 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

VINO FINO

Explore a World of Wine

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 on the sunny side of the fermenter and coining the term vinsitu – to be vinified in place.

After 12 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 barriques for 7 months, before being racked with a small 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in October 2025. A naturally occurring sediment is expected. Chill bottle upright prior to enjoying."

Reviews for previous vintages below...

92/100 Stephen Wong MW, The Real Review, October 2025 (2024 Vintage)

"A refreshing red 'vin de soif', this marries ripe blackberry pinot fruit and sour-cherry with dusty, chalky tannins and especially crisp flavours of nashi pear, white flowers and white pepper. Dry, tangy and surprisingly complex on the finish where its various elements weave into each other to create an impression of spice and crunchy texture, this new-wave chilled red will provide enjoyable drinking in the near term for those wanting something between a dark rosé and a light red."

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."

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