VINO FINO
Explore a World of Wine

BLACK COTTAGE CENTRAL OTAGO PINOT NOIR 2023





$19.99

Beautifully lifted with Spicy and Savoury notes

Product Code:	4968	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2023 Vintage)
"With dark purple hues, this savoury pinot noir releases lifted aromas of raspberry and dark cherry with hints of iodine and black olive. The palate is full of kirsch cherry and cassis flavours, umami, liquorice and a sprinkling of dried herbs. A focussed frame and crunchy tannins contribute to a glossy mouth feel and a slightly peppery finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, November 2025 (2023 Vintage)
"It's beautifully ripe with savoury nuances, showing dark berry, thyme, smoked meat, mushroom, and toasted almond notes on the nose. The palate delivers fine flow and silky texture, well supported by polished tannins, making it wonderfully balanced and lingering with tasty flavours. At its best: now to 2027."

90/100 Cameron Douglas MS, November 2025 (2023 Vintage)
"There’s no mistaking the youthful energy and varietal fruit scents of boysenberry and plum then cherry with a fine fruit spice and gentle mineral quality suggesting stone and earth. Crisp, youthful, dry, fruity and very new. Fine fruit tannins have vigor enhanced by the acid line. Low oak impacts, fresh, lively and ready to drink from day of purchase through 2029."

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18/20 (90) Candice Chow, Raymond Chan Reviews, November 2025 (2022 Vintage)
"Medium ruby-red, lighter on the rim. The nose is softly full, with aromas of black cherry, plum, dried herb and liquorice. Medium-bodied, aromas of black cherry and plum, enriched by dried herb, liquorice and gentle spice. The fruit possesses a savoury tone, layering rich herb and smooth, sandy tannins. Fresh acidity drives a broody, savoury finish. Match with grilled lamb and hare over the next 3 years. Fruit from Cromwell, clones 667, 777, 115 and 114. Fermented to 13% alc. Aged with French oak, 25% new oak."

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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