

# VINO FINO

Explore a World of Wine

## BLACK ESTATE NETHERWOOD PINOT NOIR 2020



\$69.99 elsewhere \$80.99

Made from grapes grown on unirrigated, ungrafted vines that are believed to be the first hillside vineyard planted in North Canterbury.

Product Code:	4482	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine**

The Netherwood vineyard is situated on Reeces Road in Omihi and was planted by Russell Black and Danny Schuster in 1986. The vines are very close planted, on their own root stock and un-irrigated. Yields can be minuscule. This is the most 'pinotesque' of Black Estate's three vineyard Pinot Noirs with that alluring and evocative contrast of power and elegance and daresay, Burgundian character. A special wine of delicate power.

**5 Stars Michael Cooper** (2020 Vintage)

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"Certified organic, the refined, very harmonious 2020 vintage was hand-harvested from ungrafted vines in the first hill-grown vineyard in North Canterbury, established in 1986. Fermented with indigenous yeasts, it was barrel-aged, and bottled unfiltered and unfiltered. Deep, bright ruby, it is a very elegant, medium to full-bodied red, with concentrated, ripe cherry, plum and spice flavours, complex, savoury and supple. A top vintage, it should be at its best 2024+."

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Reviews for previous vintages below...

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**Nick Stock, JamesSuckling.com** (2019 Vintage)

"This is an ethereally perfumed, floral style with strawberries and wild cherries, swathed in spice and whole-bunch notes. The palate has wispy tannins that arc around fresh strawberry and cherry flavours. From organically grown grapes. Drink or hold."

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**5 Stars & 19.5-/20 (97) Candice Chow, Raymond Chan Reviews, April 2021** (2019 Vintage)

"Deep, ruby-red with a black hue, even colour throughout. The nose is soft and lifting, elegantly presented, youthful nuances of red berries, raspberries, plums have good tension; interweave well-proportioned floral, herbs and a hint of mineral. Medium-bodied, aromas of red plums, raspberries and red berries leading the palate with tension, delicate floral and herbs subtly adorn, black pepper, cinnamon linger to a long and fragranced closing. The mouthfeel is silky with finely extracted tannin interweaves lacy threads of acidity persist with floral essence, showing finesse and delicate interest. This fragranced, refined Pinot Noir reflect a sense of place and hands-off winemaking. Match with smoked duck and pigeon over the next 8+ years. Fermented with vineyard derived yeast to 12% alc, 100% whole cluster, 28 days skin contact. Unfiltered and unfiltered, minimal sulphur added at bottling. BioGro organic certified, vegan friendly."

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**Rated Excellent & 93/100 Cameron Douglas MS, July 2021** (2019 Vintage)

"Planted on its own roots and dry-farmed this is a truly natural wine with a bouquet of dark red berry fruits, savoury dried herb and a core of silty minerality. A sense of place exists through the core of this wine on the palate with earthy, savoury flavours before the fruit returns with its blackberry and dark cherry. Firm youthful tannins and plenty of acidity provide foundation and texture. The unfiltered and un-fined approach adds extra mouthfeel and style. A lovely example that is delicious with cheese or dishes that may include some dairy. Lengthy and well made, youthful and cellar-worthy. Best drinking from 2022 through 2026."

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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