

# VINO FINO

Explore a World of Wine

## BLACKENBROOK PINOT BLANC 2023



\$24.99

"Unctuous" Pinot Blanc From Sunny Nelson



|               |             |          |                  |
|---------------|-------------|----------|------------------|
| Product Code: | 5428        | Closure: | Screw Cap        |
| Country:      | New Zealand | Unit:    | Each             |
| Region:       | Nelson      | Volume:  | 750ml            |
| Style:        | White       | Alcohol: | 14.0%            |
| Variety:      | Pinot Blanc | Grape:   | 100% Pinot Blanc |
|               |             | Natural: | Vegan Friendly   |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Gold Medal - New Zealand International Wine Show 2023**  
**Gold Medal - Aotearoa Regional Wine Competition 2023**

The small Nelson Blackenbrook winery has an affinity for aromatic wines and they have now added a Pinot Blanc to their range. And what a wine it is!

#### Winery notes (2023 Vintage)

"Floral and vibrant, our Pinot Blanc 2023 is layered with peach, jasmine and spice notes. This white mutation of pinot noir has a bright texture and charming purity. It's our Moutere clay soils, the dazzling Nelson sun and the finger prints of our team that make our wines unique. We hope you'll enjoy."

#### 92/100 Cameron Douglas MS, November 2023 (2023 Vintage)

"Aromatic and enticing, fresh and vibrant, flavours of fresh green pear and apple, white flowers and lemon. A natural white spice quality is enhanced with acidity and gently warming alcohol. A whisper of residual sweet adds and a silkiness to the mouthfeel. Balanced and well made, ready to drink from 2024 through 2029+."

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## **4 ½ Stars Michael Cooper, October 2023** (2023 Vintage)

"The highly attractive 2023 vintage was estate-grown and hand-picked at Tasman. Mostly tank-fermented and lees-aged (4 per cent of the blend was handled in old oak barrels), it is mouthfilling, fleshy and vibrantly fruity, with strong, ripe, peachy, gently spicy flavours, a sliver of sweetness (8 grams/litre of residual sugar), balanced acidity, and excellent harmony and downright drinkability. Best drinking mid-2024+."

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Reviews for previous vintages below...

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## **5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, October 2021** (2021 Vintage)

"Bright, even, pale straw-yellow colour. The nose is softly full, filled the glass with aromas of apple, pear, citrus and its zest melded with a white flower bouquet and a hint of spice. Medium-bodied, brilliant concentration on the palate, fronting apple, pear, grapefruit zest aromas, a layer of delicate pink peppercorn, white floral lingers with a touch of honey. The mouthfeel is oily, almost unctuous, elegantly carries the spice throughout the palate with the support of mouthwatering acidity. The fruit had excellent concentration, filled the palate with weight and depth of flavour. This is an excellent example of Pinot Blanc with a concentrated varietal character and a lush mouthfeel. Match with Thai style steamed fish and pork chops over the next 5 years. Handpicked, whole bunch pressed, cool-fermented to 14% alc, 6g/l RS, extended lees contact, 5% oak-aged, unfined. Vegan friendly."

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## **4 ½ Stars Yvonne Lorkin, November 2021** (2021 Vintage)

"Remember the greatest gifts you ever got? A BMX, a Barbie, a G.I Joe, an Atari2600, a fishing rod and that awesome DIY tattoo gun? Well the joy that this delicious sip delivers, is just like turning seven and getting a recorder and a walkie talkie for your birthday. While it might sound a bit odd to describe a wine as a deviant, this white mutation of pinot noir is fabulously floral, elegant and excellent with spicy food. A whistle of white pepper, roast stonefruit, zesty acidity, toasty layers, crispness and great mid-palate richness leads to textural complexity and terrificness."

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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