

BROOD FERMENTATION NUKA 2023









\$36.99

Product Code:	4143	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	Rosé	Alcohol:	12.4%
		Grape:	Pinot Noir, Pinot Gris







Natural:



Click & Collect available

Biodynamic

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2023 Vintage)

"We're Lauren and Jim! We've collectively worked across the beer, wine, hop, and malt industries for 10+ years and have now landed in the rich fruit basket that is Nelson, Aotearoa New Zealand. We farm our own organic vineyard with biodynamic practices and make minimal intervention wine.

Chilled red/Rose. 50/50 carbonic maceration and whole bunch pressed Pinot Noir, and a small amount of Pinot Gris. Barrel fermented and aged in a mix of barriques and puncheons. A food=-focused rose showcasing Complexity, texture, and salinity."

Reviews for the 2022 vintage below...

90/100 David Walker Bell, WineFolio.co.nz, November 2024 (2022 Vintage)

"A wine from Nelson – made from Pinot Gris and Pinot Noir. A blushing light ruby-garnet red colour in the glass. Aromas of raspberry, sumac, sweet cherry, guava, pink peppercorn, red liquorice and rose petal. The palate is light and intensely fruity, with a whoosh of bubblegum and strawberry candies. A bright acidity keeps the flavours turning over, and towards the finish there is more spice and herbal notes. Is it perhaps a 'nouveau' style? – try serving this chilled and allowing it to breathe and warm slightly as you finish the bottle."



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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