

VINO FINO

Explore a World of Wine

BRYTERLATER ERNEST PINOT NOIR 2022



Original price was: \$49.99. ~~\$42.99~~ Current price is: \$42.99.

Product Code:	3369	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Grape:	100% Pinot Noir
Style:	Red	Natural:	Natural Wine
Variety:	Pinot Noir		
Producer:	Bryterlater		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Able clone. The basis of this wine is the synergy between alcoholic and carbonic fermentation. Carbonic fermentation (think Beaujolais) achieves the lifted aromas of maraschino cherry, clove. The synergy creates a lovely silky, supple texture. 10% foot crush, 20% destemmed, 70% whole bunch. Basket pressed. Bottled February 2023. Mineral. Cherry. Sweet salty licorice. Raspberry. Soft tannin. Brooding."

David Walker Bell, WineFolio.co.nz, June 2024 (2022 Vintage)

"Ernest Pinot Noir 2022 is made from Abel clone grapes. There is a touch of carbonic fermentation and whole bunch character here, with cloves, cotton candy, pickled cherries and orange peel - the perfume is terrific. Light on its feet, but building through the palate. The tannin that is here is long, fine and a touch prickly. Finishes with a chinotto dryness that contrasts well with the bloodiness of the fruit."

Reviews for previous vintages below...

93/100 Mike Bennie, The Wine Front, June 2022 (2020 Vintage)

"This is sappy and tense, fresh and lively. Sour cherry, pomegranate juice, a bit of clove spice here. Washes around the palate

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nicely, some grippy webs of tannin, a bright, lightly amaro-tinged finish. Feels refreshing and kinda elegant. Has some good mojo. Great drinking, is the easy take away message."

93/100 Jane Skilton MW, Wine Magazine, October 2022 (2020 Vintage)

"Plenty of whole cluster fruit has given this vividly fruited wine a real lift on the nose with lavender florals sitting alongside dark berry fruit. Edgy and bold with a lovely crunchy spine of acid."

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