

# VINO FINO

Explore a World of Wine

## BRYTERLATER PINOTS 2023



STAFF  
PICK

\$37.99

Local and Delicious



Product Code:	7219	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Banks Peninsula	Alcohol:	11.5%
Style:	White	Grape:	75% Pinot Blanc, 25% Pinot Noir
Variety:	Pinot Blanc	Natural:	Natural Wine
Producer:	<a href="#">Bryterlater</a>		



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### TASTING NOTES

The Bryterlater label by sommelier turned winemaker James Graves-Opie is certainly one to keep an eye on. The wines are made using organically farmed grapes from select sites within the North Canterbury region and have quickly become sort after because of their complexity, sense of place and outright drinkability.

The Brambles range is the slightly more playful set of wines from James, giving him the chance to concoct wines that maximise deliciousness and he has certainly done that with this inspired blend of 75% Pinot Blanc sourced from a unique vineyard in Banks Peninsula and 25% Pinot Noir - the same stuff that James uses for his Petina Pet Nat. Utterly delicious, this is going to be just the ticket for those long summer days, think juicy peach, watermelon, citrus, a hint of coconut with salivating soft acidity and a clean, very moreish finish.

#### James Graves-Opie, Winemaker notes (2023 Vintage)

"Banks Peninsula and North Canterbury. Pinot Blanc + Pinot Noir. Pinot Blanc from the Bentwood Vineyard grown atop volcanic soils in Banks Peninsula. The majority of this wine is Pinot Blanc made to echo Chardonnay, the late addition of 25% early picked direct press blanc de noir rose from the Barbour Vineyard on the slopes of North Canterbury steered the wine toward a more delicate and lively wine mirroring a Coteaux Champenois. All barrel fermented with minimal battonage. 6

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Months in oak. White peach, strawberry, coconut and lifted white floral aromas with soft acidity and persistent minerality."

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**92/100 Kasia Sobiesiak, The Wine Front, July 2024** (2023 Vintage)

"Peach blossom and light yoghurt notes, rounded texture, quite focused on stone fruit with a hint of underripe pineapple, waxy skin and general plushness with a ginger bite and almond to finish. A very nice, curious drop."

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**David Walker Bell, WineFolio.co.nz, June 2024** (2023 Vintage)

"Pinots 2023 is sourced from Banks Peninsula and North Canterbury. Pinot Blanc and 25% Pinot Noir. It starts off with funky aromatics, quite skiny but bright. A dry, pinchy acidity makes it quite toothsome. Lemon peel, cheesecake, white peach. There is a delicate frisson of energy to the palate, where minerals and oyster shell flavours emerge."

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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