VINO FINO
Explore a World of Wine

CARRICK POT FLEUR PINOT NOIR 2025



$44.99

Product Code:	3737
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Red
Variety:	Pinot Noir

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2025 Vintage)
"Pot de Fleur is a distinctive expression of Carrick Pinot Noir, first crafted in 2018. Fermented with whole bunches — stems included — it takes its name from the small, one-tonne, flower pot-shaped fermenters used in its making. The front label features artwork by self-taught New Zealand artist Margarita Vovna. Its richly textured background is a reproduction of handmade paper created from up-cycled flannel sourced from Guadalupe County ranchers — a tactile reflection of the wine's own layered character.

Hand-picked from the Triangle Clone 777 block, the whole clusters were tipped into 4 pots and sealed under a blanket of CO_2 to encourage carbonic maceration. After five days, actively fermenting juice was added to initiate fermentation around the intact berries. The pots were then foot-plunged, followed by gentle hand plunging once daily until dry. The wine was matured for eight months in neutral oak barriques before being blended and bottled on site by hand, under cork. No adjustments were made at any stage, with no fining or filtration, and no sulphur added throughout the entire process.

Vibrant aromatics reminiscent of red cherry, raspberry, smoke and leather. The palate has a velvety texture with soft grain tannin, good weight and depth, with notes of allspice, mint, dark chocolate, prune and cigars. Long and impressive."

Rated Excellent & 93/100 Cameron Douglas MS, February 2026 (2025 Vintage)
"An immediately engaging bouquet of ripe blackcurrant and dark berry fruit scents, some violet and rose floral then a bold statement of stone and silty minerality. A dry wine with a mineral drive then fruit flavours that mirror the bouquet, a mix of leesy fruit led tannins, a savoury dried herb complexity and lengthy fruit-led finish. No oak apparent, a pure fruit expression,

lots of unfiltered mouthfeel ideas, a balanced and well made wine though still rather youthful with a tautness and obvious palate squeeze. Best drinking from early 2027 through 2032+."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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