

CHARD FARM MATA-AU PINOT NOIR 2022





Original price was: \$54.99.\$47.99Current price is: \$47.99.

Product Code:	4520	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	13.5%
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Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Our signature Pinot Noir from our best sites on the Lowburn and Parkburn sub-region. Mata-Au originates from our Chard Farm vineyards formed by the Mata-Au (Clutha) river, situated in the Cromwell Basin of Lowburn & Parkburn. The presence of this ancient river bestows a unique influence on the character of our soils. Carefully chosen from the finest blocks in the Lowburn and Parkburn sub-regions, it creates perfumed wines of great elegance, minerality and structure.

Sweetly perfumed with ripe cherries and violets accompanied by subtle undertones of intricate spice and earthiness. Generous red fruits integrated with chalky tannins seamlessly carry the refined palate to a long and luscious finish."

Reviews for previous vintages below...

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2021 (2019 Vintage)

"It's wonderfully fruited and inviting on the nose showing dark plum, sweet cherry, thyme, almond and subtle game characters. The palate displays elegant weight and lovely flow, well complemented by fleshy texture and fine-grained tannins. Stylish and refined with a terrific length. At its best: now to 2027."

Rated Excellent & 94/100 Cameron Douglas MS, March 2021 (2019 Vintage)

"Vibrant, intense, fruity and varietal with aromas of dried cherry and raspberry, boysenberry, flinty mineral core and dark



roses. Complex, layered with toasty wood and oak spices and a touch of char. On the palate - dry, salivating, fruity, varietal and delicious. The freshness and vibrancy on the palate delivers a wine ready to enjoy as well as cellar worthy attributes. Flavours of red berries and dried herbs, wood spices and toastiness. Firm tannins with medium+ acidity and a lengthy finish. Best enjoyed from mid to late 2022 through 2030. If drinking before 2022 then best enjoyed with food."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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