VINO FINO
Explore a World of Wine

CLOS OSTLER EOS PINOT NOIR 2022





$110

Platinum Trophy & 97/100 Points - Decanter World Wine Awards 2026

Product Code:	31807	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waitaki	Volume:	750ml
Style:	Red	Alcohol:	14.4%
Variety:	Pinot Noir	Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Platinum Trophy & 97/100 - Decanter World Wine Awards 2026

Winery notes (2022 Vintage)
"The 2022 vintage marks the inaugural release of EOS Pinot Noir – a wine shaped by the season's restraint and the clarity of our site. Deep and darkly brooding, it exudes intensity with a luscious core of Doris plum, mulberry, and cassis. These fruit notes are layered with subtle spice, hints of anise and black pepper. The palate is rich and complex, with impressive depth and finely grained tannins that shape a bold yet harmonious finish. A wine of power and intrigue, revealing new layers with every sip. EOS makes its debut, derived from the same site and plantings as Caroline's Pinot Noir, yet expressing a distinct stylistic identity."

DWWA Judges' Comments (2022 Vintage)
"A cool climate spectacular, with wonderful soaring herbs, green olives, bay leaves, cherries and raspberries welcoming the palate. Decisive structure, shapely tannins and crisp acidity tie everything together, bringing the flavours to life. Long and savoury."

5 Stars & 97/100 Sam Kim, Wine Orbit, April 2025 (2022 Vintage)
"Wonderfully fruited and enticing, the bouquet shows dark plum, smoked game, tapenade, porcini, and roasted nut aromas.

The concentrated palate delivers plump mouthfeel and velvety texture, splendidly framed by seamlessly woven tannins, making it opulent with grace and poise. At its best: now to 2037."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2025 (2022 Vintage)
"Ripe and pure fruited with a core of red berry fruits and limestone soil scents, as the wine opens out in glass the earthy signature increases. Aromas of fine oak barrels and concentration of fruit show that this wine is youthful and highly energised. Dry, taut and youthful squeeze on the palate, flavours of cherry and raspberry along with a strawberry compote note then clay and limestone, oak spice and focus. An abundance of fine tannins and backbone of acidity frame the palate nicely. Lengthy and well made with best drinking from 2029 through 2035+. Would love to try this again in 2 years."

5 Stars & 95/100 Stephen Wong MW, The Real Review (2022 Vintage)
"Floral and sweet; clouds of perfumed nutty, vanilla oak surround the rotating cast of dark cherry, plum and raspberry. A soft, plush, primary anise-spiced berry confit forms the core of this crystalline, pretty pinot noir. Not a blockbuster and no more than mid-weight, the pure and precise fruit is framed by light, powdery tannins before giving way to milk chocolate and spice. It can be approached now for charming delicacy but most of its intrigue will remain hidden, and it will need several years before it reveals its innate complexity."

5 Stars & 19+/20 (96) Candice Chow, Raymond Chan Reviews, April 2025 (2022 Vintage)
"Light ruby-red with a tinge of garnet, slightly lighter on the rim. It has a lifted, rich bouquet with aromas of plum, cherry, mulberry, rose, spice, and undergrowth. Medium-bodied, with aromas of plum and mulberry entwined with black cherry, unveiling rose, forest floor, cinnamon, and nutmeg. There's depth to the flavour, supported by enlivening acidity, rippling on a linear, enticing flow. Silky, refined tannins provide structure and layer, lending a lengthy, graceful finish. This Pinot Noir is elegant and graceful yet powerful and precise. Match with stuffed pigeon and duck breast over the next 10+ years. Handpicked, clones 667, 777 predominant, fermented to 14.39% alc."

94/100 David Walker Bell, WineFolio.co.nz, July 2026 (2022 Vintage)
"A light ruby-burgundy colour in the glass. The bouquet is bright and floral, with cranberry, raspberry, cassis and red cherry fruits, followed by bay leaf and woody herbs, peat and then rose petals. The palate has a deeper, richer ripeness than the nose, but reflects the same tones. Medium-bodied, a spine of fine, silken tannin and a touch of barrel spice are swept up in a wave of saline acidity, flowing through the palate. The youthful energy keeps a tight corset on – the line and carry quite focussed and direct. Sumac, cinnamon and pink peppercorn spice reveal themselves in the back of the palate, into a finish with good persistence. I believe it has potential for greater complexity and development if cellared well, for now."

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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021