

VINO FINO

Explore a World of Wine

COAL PIT BENDIGO PINOT NOIR 2024



\$89.99

Product Code:	31701	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Practising Organics



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2024 Vintage)

"The Central Otago growing season was warm and dry, with settled conditions into late Autumn. This is the third release of the Coal Pit Bendigo Pinot Noir – an exciting project to further extend the sub-regional series beyond our home vineyard of Gibbston, and a lovely juxtaposition with the stable mate Bannockburn Pinot Noir.

These wines are crafted entirely from estate-grown fruit purchased from neighbouring organic growers, friends who steward their land with the same care, curiosity, and high standards we hold at Coal Pit. Their work in the vineyard has been exceptional, and it's a privilege to showcase fruit grown with such integrity.

Cocoa and Christmas cake lead the nose, layered with lifted dusty spice and a hint of dried bark that brings both warmth and freshness. Beneath the richness, a vivid Bendigo signature emerges: bramble berries, dark plum skin, and a fine quartz-driven mineral line that threads through the aromatics.

The palate is dense and generous. Fruit wrapped in broad, chalky tannins that fill out the mid-palate with satisfying weight. This wine has power, the wine hums with energy. That ripe intensity is carried by a pulse of bright acidity and a graphite tension that keeps the wine poised and shapely. The finish is long and tapers slowly. A wine of presence and drive, showing Bendigo's trademark combination of richness, structure, and electric vitality.

Grown on a high elevation Bendigo site with clay based soils, field blend of clones 115, 5 and Abel. Favourable growing season, extended hang time. Organically farmed. Handpicked fruit, 30% whole bunch, wild fermentation in stainless steel.

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Daily foot-tread prior to pressing, aged for 11 months in 25% new French oak, unfined & unfiltered."

Reviews for previous vintages below...

5 Stars & 97/100 Sam Kim, Wine Orbit, July 2023 (2022 Vintage)

"Stunningly beautiful; the gorgeously expressed bouquet shows dark plum, roasted hazelnut, cured meat, vanilla and dried mushroom aromas, leading to a concentrated palate exhibiting outstanding depth and richness, while remaining supremely elegant and refined. It's silky, seamless and mouthfilling with a superbly long gratifying finish. At its best: 2024 to 2038."

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

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Christchurch