VINO FINO
Explore a World of Wine

COAL PIT BENDIGO PINOT NOIR 2024



$63.99

Product Code:	31701
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% 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.

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

5 Stars & 96/100 Sam Kim, Wine Orbit, July 2026 (2024 Vintage)
"Gorgeously styled and expressive, showcasing Black Doris plum, tapenade, potpourri, smoked meat, and hazelnut aromas, followed by a wonderfully weighted palate that's plump and velvety. Beautifully structured by layers of grainy tannins, making it sturdy yet plush with a long, delectable finish. At its best: now to 2036."

Rated Outstanding & 95/100 Cameron Douglas MS, August 2026 (2024 Vintage)
"A very attractive bouquet, floral and ripe, varietal with powerful scents of dark cherry flesh and baking spices with plum and a deep earthy quality. Earth and smoke of wood add a layer of complexity and expand on the idea of site and region. Baking spices and dried herb, some wood smoke and tilled soils. A dry wine touches the palate with tension from tannins and poise through the acid line. As the fruit flavours fold in the wine is compete and lengthy. Delicious, varietal, complex and ready to drink from 2028 through 2036+."

CONTACT VINO FINO

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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

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