

## COROFIN WREKIN VINEYARD PINOT NOIR 2022





## \$64.99

Product Code:	4423	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.0%
		Grape:	100% Pinot
Style:	Red		Noir
Variety:	Pinot Noir	Natural:	Certified Organic





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## TASTING NOTES

## Winery notes (2022 Vintage)

"Darker with density and frame. Layered and beautifully expressive of its place. The Wrekin occupies its own small locality tucked into the foothills of Marlborough's Southern Valleys. Farmed bio-dynamically by Jeremy Hyland, together with owners Jan and Andrew Johns, it is fast becoming a site of significance on the region's vineyard landscape. North to nor-east orientated on rolling foothills, The Wrekin's clay soils, which are laid over greywacke parent rock, contribute hugely to the singularity of the wines made from this site.

Hand-harvested 17th March 2022 into 1/2 ton bins. Yield: 35 hL/ha. Completely (100%) destemmed to two, one-tonne open tops. Ten percent of fruit in bottom of tanks foot crushed, with remainder as whole berries on top. During ferment, the fermenting juice was poured back over the cap once a day to maintain freshness and to facilitate gentle extraction. Post-fermentation the young wine was pressed after 21 days on skins, then settled and transferred to seasoned (second and third-year) French oak barrels. The wine remained in barrel for 14 months on original lees, undergoing a natural malolactic ferment during this period. Late April 2023 the wine was moved to tank, sulphured and remained in tank for a further eight months prior to being hand bottled in January 2024. Bottled unfined and unfiltered. A small natural deposit may occur. Sealed with cork."



"Such a pure and lovely expression of Pinot Noir. Cherry, red fruit, quite some floral perfume, slight biscuit spice, sweet tobacco and liquorice root. It's medium-bodied, fresh red fruit of quiet succulence, a light stony pumice stone grip to tannin, subtle blood orange tang and a few dried herbs, with a fine chalk dust finish of excellent length. Wonderful."

CONTACT VINO FINO

**OPEN HOURS** 

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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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