VINO FINO
Explore a World of Wine

DAISY ROCK RESERVE PINOT NOIR 2025



$30.99

New Central Otago Pinot Noir that is Very, Very Impressive!

Product Code:	31670
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Back by popular demand, but with an exciting new chapter...

The Daisy Rock Reserve Pinot Noir was one of our standout new labels last year, selling through quickly after winning plenty of fans. For 2025, this impressive Pinot returns with a new identity, moving to a single vineyard in the renowned Bannockburn sub-region of Central Otago, sourced from Domain Road and showcasing everything that makes this part of the world so special.

Hand-harvested and carefully crafted, this is classic Bannockburn Pinot Noir: beautifully perfumed, richly textured and full of character. Awarded 95/100 by Sam Kim, it offers enticing layers of dark plum, cherry, wild berry fruits, crushed rose petal and flowering thyme, with hints of dark chocolate, savoury spice and subtle oak complexity. The palate is elegant yet generous, with silky tannins, vibrant acidity and a long, lingering finish.

A fantastic follow-up to last year's sell-out favourite, this new vintage takes Daisy Rock to another level. If you missed out last time, don't make the same mistake twice. This is Central Otago Pinot Noir at its most compelling.

Winery notes (2025 Vintage)
"Classic Bannockburn. The wine opens with flavors of plums and cherries, raspberry, dark chocolate, with florals of

flowering thyme and crushed rose petal. The palate continues the fruit profile, adding in some wild hedgerow fruits, combining with some slight char from time in barrel. The oak tannins are well integrated, giving a wine of great texture and weight. The acidity shows an orange citrus and provides the backbone and drive to a long and lingering finish."

Fermented using indigenous yeasts in a stainless steel open top fermenter, with 15% whole bunch practice. After four weeks on skins the wine was pressed to French oak barriques, where it was aged for 11 months."

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2026 (2025 Vintage)
"It's splendidly fruited and fragrant on the nose with aromas of dark plum, cherry, olive, toasted almond, and subtle spices. The palate displays succulent fruit intensity, a supple mouthfeel, and well-integrated tannins, making it velvety and rounded with a lengthy, delectable finish. At its best: now to 2029."

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

188 Durham St South,
Christchurch

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