

# VINO FINO

Explore a World of Wine

## DARNLEY CORNER PINOT NOIR 2020



Original price was: \$34.99.~~\$21.99~~Current price is: \$21.99.

Great buying on this downright delicious North Canterbury Pinot Noir!

Product Code:	5025	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Darnley Corner is a small family owned vineyard in Waipara and the wines are crafted by well known local winemaker Theo Coles. This release of Darnley Corner Pinot Noir is looking great, it's slightly cloudy due to being unfinned and unfiltered but all the goodness comes through with layers of dark fruits, spice and savoury complexity, fantastic palate weight and satin-smooth tannins.

#### Winery notes (2020 Vintage)

"Darnley Corner Vineyard is situated in Waipara, North Canterbury and was planted in three stages from 2006 to 2008 in 4 varieties; Pinot Noir, Riesling, Pinot Gris and Sauvignon Blanc. A boutique, family-run vineyard of 10 hectares, Darnley Corner has a vision of producing the highest quality grapes for premium wines. The concentrated planting of vines (1.2m vine spacing and 2.2m row spacing) aims to assist in achieving more intense flavours.

The Pinot Noir vines are tended by family throughout the growing season, producing no more than 1 to 1.5kg of fruit per vine. This allows a concentration of flavours. The grapes are then carefully hand harvested and crafted into this superb wine.

This wine, crafted exclusively from grapes grown at Darnley Corner Vineyard, exhibits notes of red petals and red cherries

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and is finished with soft, gentle tannins."

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## **5 Stars & 95/100 Sam Kim, Wine Orbit, November 2021** (2020 Vintage)

"Beautifully fruited and complex, the wine shows dark cherry, thyme, olive, almond and cured meat nuances on the nose, leading to a silky-smooth palate that's succulent and fleshy. Elegantly framed by fine grainy tannins, finishing structured and impressively long. Splendidly composed and gorgeously styled. At its best: now to 2030."

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## 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