

# VINO FINO

Explore a World of Wine

## DOCTORS FLAT PINOT NOIR 2020



Original price was: \$63.99. ~~\$56.99~~ Current price is: \$56.99.

A Pinot a Day keeps the Doctor Away!

Product Code:	5585	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Doctors Flat Pinot is about Steve Davies' pursuit of wine true to its origin—wine of terroir. The vines are organically farmed with care and harvested by hand.

Steve Davies left his job as wine maker at Carrick and set about turning his small organically farmed Bannockburn vineyard into one of the region's best. This release is an absolute stunner. We've always loved the elegance and purity in Steve's wine but in 2020 the stars seemed to have aligned and the result is a Pinot Noir of elegance, charm, flavour length... already a bottle of absolute deliciousness.

**5 Stars & 96/100 Sam Kim, Wine Orbit, August 2024 (2020 Vintage)**

"Wonderfully fruited with seductive complexity, showing dark berry, rich floral, olive, roasted nut and savoury nuances, leading to a concentrated palate offering terrific weight and richly textured mouthfeel. Wonderfully framed by beautifully melded tannins, finishing impressively long and refined. At its best: now to 2035."

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## **Rated Outstanding & 95/100 Cameron Douglas MS, August 2024** (2020 Vintage)

"Distinctive, floral, fruity and mineral centric bouquet. Aromas and flavours of dark roses and black cherry flesh, sweetness from new barrel and spices from some smoky wood accentuate the power of this youthful wine. As the wine touches the palate a satin touch shows first then contrasting structure from ripe tannins and medium+ acid line. Fruit flavours expand to include black currant and some plum, then a line of oak re-emerges layering in complexity and depth. Youthful still with time in cellar still needed. Best drinking from 2028 through 2038."

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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