VINO FINO
Explore a World of Wine

DOG POINT PINOT NOIR 2023

ORGANIC



$49.99

Product Code:	5542
Country:	New Zealand
Region:	Marlborough
Sub Region:	Wairau Valley
Style:	Red
Variety:	Pinot Noir
Producer:	Dog Point Vineyard

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Whilst most of you are familiar with the consistently exceptional quality of the Dog Point Sauvignon Blanc, it may come as a surprise that their best wine may in fact, be their Pinot Noir. Throw in the fact that this wine is certified organic, and you know it's something special.

Winery notes (2023 Vintage)
"A bright perfumed, supple expression of Marlborough pinot noir from clay hill slopes. The fruit is supported by bright florals of rose and violets with crunchy red berry fruit and dried herb notes. The palate is succulent with alluring red cherry, brown spices and silky fine boned tannins. This wine has all the makings of a long lived Marlborough pinot noir and matches perfectly with duck, red meats (particularly venison and lamb), and mushroom dishes.

Comprising six different pinot noir clones from vines dating back to 1983. Vines are cropped at 5 tonnes/ha (35hl/ha), hand harvested and hand sorted, prior to de-stemming (25% whole bunch included). The fruit is fermented in small stainless open top fermenters without pumping. Fermentation is conducted by indigenous yeasts over a period of 2-3 weeks prior to pressing into French oak barrels (30% new) for 18 months."

95/100 Emma Jenkins MW, Decanter UK, October 2025 (2023 Vintage)
"Richly fruited yet finely structured. The nose is intense and brooding, with dark cherry, chocolate, star anise, clove, oak spice and dried rose petals. The palate is smooth and ripe, with supple tannins and generous fruit – crushed dark plum, cherry,

liquorice root and earth – lifted by fresh acidity. Very youthful, but with all the right components – it just needs some time to settle."

Reviews for the 2022 vintage below...

96/100 Shanteh Wale, James Halliday's Wine Companion, July 2025 (2022 Vintage)
"The '22 vintage wasn't particularly easy, but the intent and meticulous attention of viticulturists shines bright in the best wines. The '22 is on fire, with cherry compote, blue plum skin and rhubarb stem. The selected 25% whole bunch adds just the right amount of sinewy, woodsy herbs backed by savoury potting clay and tree bark. Red lingonberries pop like caviar on the mid-palate and the staying power of graceful but astute tannins is why this wine will age like a dream. This is built for almost any medium rare meat you can throw at it – lamb, game or grass-fed beef. It's a wine for the very best crystal and only the best of friends for company. Stunning."

94/100 JamesSuckling.com (2022 Vintage)
"Strawberries, flint, caramel, minerals and terra-cotta character, as well as fresh tea. Medium-bodied, this has crunchy fruit, crushed flowers and a fine and polished finish. Delicate and delicious with some weight. From organically grown grapes. Old vines planted in 1983."

93+/100 Erin Larkin, RobertParker.com, June 2025 (2022 Vintage)
"The 2022 Pinot Noir leads with black cherry and star anise, strawberry top and a hint of pomegranate molasses. The wine is light and chalky, with attractive clarity in the glass and brilliant length through the finish. There is a dusting of cocoa and licorice at the edges of the aromas. It's a beautiful wine, one that ages slowly and gracefully over the decades. The tannins here are grippy and yet pulverized in structure; they serve to cup and cradle the fruit, never intrude but forever guiding. About 30% whole clusters were used in the ferment."

93/100 Stephen Wong MW, The Real Review (2022 Vintage)
"Blackberry, cola and dark smoky notes reluctantly emerge on the nose of this young, closed wine. The palate is equally restrained; the fairly concentrated dark fruit only appearing towards the back as it rises above the serious, chocolatey tannins and wood. Compact, really quite oaky and backward, this does have sneaky length and under the fine structure is plenty of promise and perfume. Give it a couple of years in the cellar to integrate, and watch it bloom."

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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