

VINO FINO

Explore a World of Wine

DOMAIN ROAD DEFIANCE VINEYARD PINOT GRIS 2023



Original price was: \$30.99. ~~\$25.99~~ Current price is: \$25.99.

Product Code:	5640	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.5%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Our Pinot Gris is the colour of pale lemon straw with clear hues. Aromas of toffee apple, lemon curd, pear, white melon with a hint of citrus blossom are detected on the nose. This is followed by a lush, full entry of pineapple, nashi pear, ginger and lemon sherbet. Excellent balance, with layers of complexity leading to a hint of sweetness in the finish.

The fruit was hand harvested on March 24th and April 3rd 2023 from our Defiance Vineyard on Felton Road. The fruit was whole bunch pressed. The resulting pressed juice was cold settled for two days before racking and inoculating with selected wine yeasts to undergo fermentation in a stainless steel tank (72%) and older French oak barriques (28%). Fermentation was stopped to retain some residual sweetness."

5 Stars & 95/100 Sam Kim, Wine Orbit, January 2024 (2023 Vintage)

"A gorgeous expression of the variety, the enticing bouquet shows poached pear, mango, lemon peel and warm spice aromas. The palate is equally satisfying with richly textured mouthfeel backed by fine acidity, finishing long and delectable. At its best: now to 2028."

5 Stars 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, February 2024 (2023 Vintage)

"Bright, even, pale yellow. The nose is elegant, slowly opening to alluring aromas of white floral, pollen, white spice dusting

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overlying pear and baked apple. Medium-full bodied, dry-ish to taste, aromas of pear and baked apple intermixed with a hint of lemon sherbet, pollen, white floral and ginger. The mouthfeel is textural with a silky thread and delicate spice adorns, and flows along with fresh, juicy acidity and lends a refined, long finish. This Pinot Gris is elegant and composed with lush fruit and a textural mouthfeel. Match with Hainanesse chicken rice and butterfish over the next 3-4 years. Handpicked, whole bunch pressed, fermented in stainless steel tank (72%) and older French oak barriques (28%) to 13.5% alc, 9.2g/l RS."

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

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Christchurch