VINO FINO
Explore a World of Wine

DOMAINE REWA THE FRENCH POTTER PINOT GRIS 2024



$41.99

Product Code:	4675
Country:	New Zealand
Region:	Central Otago
Style:	Orange

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Gris
Natural:	Certified Organic

New Zealand Wide Delivery

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TASTING NOTES

Winery notes (2024 Vintage)
"Pale Amber with clear hues. Fragrant pear, peach with red apple and apple blossom. The palate is dry with guava and white peach. Medium bodied and very textural. Complex and concentrated with a very long plum and cranberry finish. Organic single vineyard. Clones: 2/15 & Sel Ovaille. Hand harvested 27 March 2024. Fermented & aged in a mix of clay amphorae and old barrels."

18.5+/20 (94) Candice Chow, Raymond Chan Reviews, December 2025 (2024 Vintage)
"Bright, even, pale straw yellow with a peach hue. The nose is gently full, with aromas of golden pear, quince, blossom and a touch of beeswax. Medium-full bodied, aromas of pear and quince are pure, intertwined with pear blossom, pear skins and beeswax. The oily mouthfeel has a waxy feature, flows with refreshing acidity and carries crunchy fruit to a lengthy, elegant finish. This Pinot Gris has the purest expression, dry and textural with a savoury finish. Match with mackerel and smoked fish over the next 5 years. Organically grown, fermented and aged in a mix of amphorae and old barrels, 13% alc."

94/100 Stephen Wong MW, The Real Review, May 2026 (2024 Vintage)
"The name is a reference to the storied pottery career of proprietor Philippa Fourbet’s husband, Yannick. The grapes were grown on their estate vineyard and fermented in a combination of old oak barrels and clay amphorae, which helps give the

wine its colour. Only 1,610 bottles of this wine were made and it is certainly worth seeking out for the cellar.

Deep onion-skin in colour. This is a musky, spicy and bone-dry pinot gris with concentrated flavours of dried citrus peel, Szechuan peppercorns (also a dried citrus), crisp apricot and ground cassia. The flavours deepen across the palate, finishing with savoury note of ume plum and even black olive. Weighty and compact from start to finish, with a fine but grainy texture, this is a surprisingly long and persistent wine which will easily develop in bottle over the mid term as it softens and gains more complexity."

Reviews for the 2023 vintage below...

95/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2023 Vintage)
"Wow. Just wow. This is definitely not your average Pinot Gris, as you can tell from the moment you stick your nose in the glass and take a sniff. French-born co-owner of Domaine Rewa, Yannick Foubert, is a potter by trade and has built an on-site atelier (workshop) where he makes his own 350-litre amphorae. This innovative take on Pinot Gris sees around 50% of the wine fermented in two of Yannick's clay amphorae, with the balance put into mixed-age oak. One of the amphorae is filled with whole berries, fermented and aged on skins for six months, then drained off without pressing. This is then blended in with the other wines prior to bottling. The result is fabulously characterful: from its antique gold colour, to its ginger biscuit and pear fruit aromatics and bruised red apple flavours, this is quite some wine. Yes it's rustic and oxidative, but it also dares to be different, something that's well worth celebrating in the New Zealand wine context."

92/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)
"The 2023 The French Potter Series Pinot Gris has a distinct pottery flavour—like cold clay, concrete powder, brick dust and brine. Smoked almonds are the dominant character for my palate. The fruit is subdued, secondary to the pear-accented fruit, and this makes for engaging, layered, thoughtful drinking. The wine is waxy and chewy, even. The fruit, which was sourced from Pisa, in Central Otago (near-ish to Bannockburn), was handpicked and spent six months on the skins in an amphora as whole berries before being drained—without being pressed—and then blended. Both primary and secondary fermentation started and finished with indigenous yeasts, and the lees were stirred weekly for five months. This is a wine of kaleidoscopic interest and detail—exactly as I remember from tasting it last time. It's a fine example of a skin-contact Pinot Gris. If I made all the rules in the world, one of them would be that Pinot Gris must have a portion of skin contact."

92/100 Cameron Douglas MS, November 2024 (2023 Vintage)
"Golden hues and plenty of brightness lead to a bouquet of ripe pomaceous fruits, some delicate spice and finer wood tones, a touch of barrel ferment and lees complexities lead to a plate of the same. Smooth textures with medium acidity and spice. Satin mouthfeel and some very fine phenolic impacts emerge as the wine opens out in glass. Balanced, well made and ready to drink from day of purchase through 2027."

CONTACT VINO FINO

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