

# VINO FINO

Explore a World of Wine

## DOMAINE-THOMSON EXPLORER PINOT NOIR 2023



Original price was: \$35.99. **\$29.99** Current price is: \$29.99.



Explore your way around Lowburn with this excellent Pinot Noir.

Product Code:	5150	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Wonderfully ripe and beautifully lifted, the bouquet shows fresh dried herb, spicy black and redcurrant aromatics lead way to a focussed elegant driven palate. There is plenty of fruit weight enclosed in a textural strong driven palate. This wine gives good strength, freshness and poise. Cellaring Recommendations: 3-5 years At its best: now to 2028. Certified organic."

Reviews for the 2022 vintage below...

#### 5 Stars & 93/100 Sam Kim, Wine Orbit, February 2023 (2022 Vintage)

"Brightly fruited and immediately appealing with sweet cherry, floral, clove and toasted almond notes, it's beautifully weighted and finely textured in the mouth offering juicy fruit flavours with spicy nuances. Splendidly balanced and elegantly flavoursome with a lengthy silky finish. At its best: now to 2029."

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## **4 ½ Stars Michael Cooper** (2022 Vintage)

"Certified organic, the 2022 vintage was estate-grown at Lowburn, in the Cromwell Basin. Designed as a 'fruit focused' red, 'easily accessible' in its youth, it is bright ruby, mouthfilling, generous and supple, with strong, vibrant cherry, plum and spice flavours, savoury notes adding complexity, and excellent vigour and harmony. Best drinking 2025+. Fine value."

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## **92/100 Cameron Douglas MS, June 2023** (2022 Vintage)

"Ripe, dark cherry and fresh plum aromas with a dried raspberry and stony soil core. A whisper of savoury rugged countryside adds complexity and allure. Very youthful, very enticing. Salivating, plump and fruity, in fact delicious and ready to drink. A wine with fresh dark cherry at the core then dried berries and layers of savoury dried herbs and earthy qualities. Barrel spices suggest vanilla and clove. Fine tannins, plenty of acidity for crunch and freshness, well made and remains youthful. Best drinking from 2024 through 2029."

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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

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