

# **DURVILLEA PINOT GRIS 2022**





Original price was: \$18.99.\$14.99Current price is: \$14.99.

# Delightful dry-style Pinot Gris from Durvillea.

| Product Code: | 4871        | Closure: | Screw Cap          |
|---------------|-------------|----------|--------------------|
| Country:      | New Zealand | Unit:    | Each               |
| Region:       | Marlborough | Volume:  | 750ml              |
| Style:        | White       | Alcohol: | 14.0%              |
| Variety:      | Pinot Gris  | Grape:   | 100% Pinot<br>Gris |
|               |             | Natural: | Vegan Friendly     |







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#### TASTING NOTES

#### Winery notes (2022 Vintage)

"Along our shores holding fast to the rocks at low tide is the seaweed Durvillea, named after the captain of the Astrolabe, Dumont D'Urville. For me this seaweed defines the ruggedness of our rocky coast.

The Durvillea Pinot Gris is made in a dry style from grapes harvested at precisely the right moment to preserve the purity and intensity of flavour in my winemaking. Aromas of peach, light pear, citrus peel and a hint of spice. The palate is medium-bodied with pear and peach flavours, mineral texture and a long finish."

## 4 Stars Michael Cooper (2022 Vintage)

"Bargain-priced, the 2022 vintage is an ideal all-purpose wine. Bright, light lemon/green, it is mouthfilling and lively, with vigorous peach, pear and spice flavours, showing very good delicacy and freshness, and a dry, lingering finish. (From Astrolabe.)"

Reviews for previous vintages below...



#### 90/100 & Top Value, Bob Campbell MW, The Real Review, September 2022 (2021 Vintage)

"Pleasantly textural pinot gris with fresh pear, apple and honeysuckle flavours. Crisp, dry wine with lively acidity that perfectly balances a hint of sweetness. Fine, peppery phenolics compound the drying effect. Drink 2022 to 2026."

#### **90/100 Cameron Douglas MS, May 2021** (2020 Vintage)

"Fresh, ripe and juicy brown and yellow apple aromas, honeysuckle and fruit spice. Equally fruity on the palate with a satin texture, contrasting acidity and a fresh mouth-watering juicy core. Just dry on the finish and in a style that will please many Gris fans. Best drinking from 2021 through end of summer 2022."

## 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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