

# VINO FINO

Explore a World of Wine

## EATON SONNET NOIR 2022



93



\$44.99

|               |             |          |                 |
|---------------|-------------|----------|-----------------|
| Product Code: | 31872       | Closure: | Cork            |
| Country:      | New Zealand | Unit:    | Each            |
| Region:       | Marlborough | Volume:  | 750ml           |
| Style:        | Red         | Alcohol: | 13.0%           |
| Variety:      | Pinot Noir  | Grape:   | 100% Pinot Noir |



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"50% Whole bunch fermentation in open top fermenters - No added enzymes, SO2 or yeasts. Wild natural fermentation, over 7-10 days with gentle pat down and extended maceration out to 28 days with only wetting the cap. After being pressed it was transferred to barrel for Malolactic fermentation, SO2 was added post Malo. It then spent 9 months in Damsy and Tonnellerie de Mercurey 3yr Air-dried barrels of Medium long toast. Assembled and transferred to tank for settling, where it naturally settled for 2 months to allow bottling unfiltered."

#### Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2022 Vintage)

"From the Raupo Vineyard in Marlborough the bouquet for this wine is enticing and quietly complex, aromas of red cherry, red apple skin and raspberry with a dry savoury a light dried herb quality. After a gentle silky touch on the palate textures from fine tannins and acidity frame a core of flavours that reflect the bouquet. Fantastic texture and mouthfeel, persistent and delicate. Best drinking from day of purchase through 2029+."

### 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