

# VINO FINO

Explore a World of Wine

## FELTON ROAD CORNISH POINT PINOT NOIR 2025



**\$94.99**

Product Code:	5131	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Biodynamic
Producer:	<a href="#">Felton Road Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2025 Vintage)

"Inviting and attractive aromatics provide immediate focus of what is about to come: a wave of classic florals underpinned with cherry and raspberry. A burst of rich fruit leads the palate to a mouthfeel that is opulent and seductive. The vibrant finish is complimented with a fine dust of tannin lining the fruit and spice characters. A typical Cornish Point and immensely satisfying wine to aptly celebrate the vineyard's 25th year!"

Reviews for the 2024 vintage below...

#### 98/100 & #2 Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)

"This is so perfumed, with violet, fresh strawberry and black cherry aromas. It's medium-bodied with ultra-fine tannins and a persistent and caressing finish. From organically grown grapes."

#### Rated Outstanding & 96/100 Cameron Douglas MS, November 2025 (2024 Vintage)

"**Fantastic wine, a bouquet of raw energy and purity of fruit**. Layers of red berry fruits framed by a savoury dried herb complexity, scents of soil and barrel spice, earth and gentle wood smoke, a sweetness of some new wood and dried potpourri.

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Taut, tense and youthful on the palate with a core of raspberry and black cherry flesh, some boysenberry then fruit and barrel spices, sand and clay. Lengthy, youthful with plenty of cellar time ahead. Best drinking likely from 2029 through 2040."

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**94/100 Gary Walsh, The Wine Front, November 2025** (2024 Vintage)

"Spiced plum, quite exotic in a way, a sort of beetroot earthiness, mocha and nori. It's a fleshy wine, quite umami and savoury, salted plum and orange peel, a juicy cut of acidity, a grainy chamois-like grip to tannin, with a nutty and savoury finish of good length. An interesting and somewhat idiosyncratic take on Pinot Noir, but very good all the same."

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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