

VINO FINO

Explore a World of Wine

FROMM PINOT NOIR 2023



\$35.99

Beautiful organic Pinot from one of Marlborough's best

Product Code:	4966	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Fromm Winery's signature is of old world winemaking with new world innovation. With organically farmed vines, Fromm make exceptional Pinots that express the land and the vintage. The 2023 Pinot Noir shows beautiful red fruits with earthy undertones on a textured and detailed palate. Seriously good Marlborough Pinot.

Winery notes (2023 Vintage)

"Pretty and lifted on the nose, with notes of rain-washed crushed petals and dusky hedgerow fruit, and the merest hint of spice-cupboard intrigue.

The impression on the palate is rounded, with fine and well-integrated tannins and a fresh acidity reminiscent of a fridge-cold blueberry. There are notes of summer fruits here, alongside a darker damson character, and a touch of subtle vanilla.

Grapes sourced from our own Fromm Vineyard, one site in the Waihopai Valley and from three sites in the Brancott Valley. No herbicides, pesticides or systemic fungicides used. Only approved natural fertiliser applied. All vineyards certified organic (BioGro)."

5 Stars & 94/100 Sam Kim, Wine Orbit, Januray 2025 (2023 Vintage)

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"This is immediately enticing on the nose, showing dark cherry, sweet plum, olive, dried mushroom, and toasted almond characters. The palate is equally appealing with excellent weight and fruit purity, wonderfully complemented savoury nuances and finely infused tannins. Certified organic. At its best: now to 2033."

Rated Excellent & 93/100 Cameron Douglas MS, April 2025 (2023 Vintage)

"Classic bouquet of Fromm with a core of ripe plum and red cherry fruit leading to a dried herb and stony clay earth idea, then barrel scents of spice and complexity. A dry wine on the palate with a big savoury core of dried herb and earth then fruit flavours to reflect the bouquet. Taut and textured with a backbone of acidity carrying flavour into a lengthy finish. Always well made and enticing. Best drinking from 2028 through 2034+. If you want to buy and open earlier than suggested be sure to pair alongside protein with acidity - like aged gouda."

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