

GIBBSTON BACK ROAD PINOT NOIR 2024

Award badge and or type unknown

\$29.99

Award badge

Award badge

Award badge

Award badge

Product image

A Very Impressive Central Otago Pinot Noir!

Product Code:	2540	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Gibbston	Alcohol:	13.8%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



Click & Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2025

Sometimes in life, it's good to take the Back Road. It's often on these unplanned journeys that we uncover hidden gems, and this **gorgeous Central Otago Pinot Noir** is one such discovery.

Sourced from a **single vineyard** in the spectacular **Gibbston Valley**, this wine comes from a gently sloping, north-facing site situated 350 metres above sea level. The free-draining soils - a mix of schist rock and wind-blown glacial deposits - create a fine, crystalline structure. Combined with the region's extreme climatic conditions, from snowy winters to hot summers, these elements shape **Gibbston Back Road's** distinctive flavour profile.

This is quite a solid Pinot, with a dark garnet red colour and plenty of dark Central Otago fruit flavours - cherry and plum backed by good concentration on the palate. We think this is a great addition to our range and one that is worth seeking out.

Winery notes (2024 Vintage)

"Gibbston Back Road is a boutique wine that reflects an artisan style of grape growing and winemaking from the spectacular region of Central Otago. Attention to detail ensures the wine is crafted to express the purity of Gibbston's altitude, climate

VINO FINO

Explore a World of Wine

and soil.

The wine opens with aromas of red and blue fruits - strawberries, raspberries, and blackberries - with rose and violet floral notes. 10% whole bunch gives the wine a subtle herbal edge. On the palate, plums, cherries, and raspberries combine with a subtle smokey oak and clove and anise spice. Fresh acidity and fine tannins give the wine poise and texture, with a mid-weight on the palate and lingering finish. The wine was aged in French Oak Barriques for approximately 11 months, of which 21% was new oak."

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