

VINO FINO

Explore a World of Wine

GIBBSTON VALLEY SCHOOL HOUSE PINOT NOIR 2022



Original price was: \$77.99. ~~\$67.99~~ Current price is: \$67.99.

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|---------------|---------------|----------|-----------------|
| Product Code: | 4700 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Sub Region: | Bendigo | Alcohol: | 13.5% |
| Style: | Red | Grape: | 100% Pinot Noir |
| Variety: | Pinot Noir | Natural: | Organic |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Vineyard of the Year - NZ Organic Wine Awards 2023

Winery notes (2022 Vintage)

"Dark fruits pair with rose petal, damsel plum and sweet red aromatics on the nose. The palate is packed with dark fruit that is punctuated by a twist of densely confined, graphite-like tannins. Engaging to the end, the wine amalgamates Bendigo's richness with high-altitude energy."

Reviews for previous vintages below...

5 Stars & 97/100 Bob Campbell MW, November 2020 (2019 Vintage)

"Delicious pinot noir, with a haunting perfume that suggests ripe, dark-fleshed plum, dark cherry, wood smoke, charcuterie and cigar box. A wonderfully complex wine with an absolutely seductive, silken texture."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2020 (2019 Vintage)

"Immediately desirable bouquet with a core of ripe dark cherries, plum and dark roses; there's a distinctive layer of minerality

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with stone and spice then a wild dried herb layer. Aromas of toasty barrel and wood smoke add in layers of complexity and depth. On the palate - firm textures from tannins and acidity are easily contrasted by the core of berry fruit flavours that reflect the nose. Harmonious, well made and length. A really lovely wine with concentration and pinosity. Best drinking from 2022 through 2030+."

5 Stars Michael Cooper (2019 Vintage)

"This consistently classy red is estate-grown in the late-ripening School House Vineyard, at Bendigo, an extremely elevated site (up to 420 metres above sea level). The 2019 vintage was hand-picked and matured for 10 months in French oak casks (25 per cent new). Deep ruby, it is a powerful yet elegant red, with dense cherry, plum and spice flavours, and ripe, supple tannins. Still very youthful, it's well worth cellaring to 2023+. Certified organic."

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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