

VINO FINO

Explore a World of Wine

GREENHOUGH STONE'S THROW PINOT NOIR 2024



\$21.99

Product Code:	4575	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	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

Winery notes (2024 Vintage)

"Bright, fragrant scents of red fruits and hints of dried herbs. Flavours of red cherry, cranberry and crushed strawberry are wrapped in fine, chalky tannins and subtle spice. The lighter frame of this wine style balances fruit with structure and ripples with youthful energy.

Harvested 4-13 March 2024. Fruit was predominantly de-stemmed to open tanks (1.5-4 tonnes) and given a short pre-fermentation soak with a single pump over. Tanks were inoculated with selected yeast after 1-4days days of ambient soak. In many cases wild fermentations began spontaneously prior to this inoculation. Gentle cap management with a single hand plunge daily to moderate extraction. Total time on skins 22-26 days. Matured for 10 months in 228 and 500 litre French Oak

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(20% new). MLF completed naturally in spring. Blend assembled in February 2025, further aged in tank and bottled without fining and wicourse filtration only. NOTE: A single tank of Dijon clones was 100% whole bunch fermented at cooler temperatures with 15 days total skin contact. This portion comprises 20% of the final blend and contributes an attractive fragrant lift and structural refinement."

5 Stars & 95/100 Sam Kim, Wine Orbit, June 2026 (2024 Vintage)

"Wonderfully styled and complex, the inviting bouquet shows dark plum, wild strawberry, warm spice, game, dried mushroom, and nutmeg aromas. The palate delivers a flowing mouthfeel and a silky texture, beautifully framed by layers of polished tannins. Gorgeously proportioned with purity and complexity, leading to a persistent, satisfying finish. Certified Organic. At its best: now to 2034."

Rated Excellent & 93/100 Cameron Douglas MS, June 2026 (2024 Vintage)

"Core hues of true ruby with a bright ruby and pink rim. Scents are impactful, ripe, pure and mineral laden. Scents of clay and silty soils then lees and complexities from a sense of site framing red berry fruits of boysenberry and cherry, some plum and wood spices. Dry, taut, youthful and delicious with persistent flavours that mirror the bouquet, firm, tautness is contrasted by the berry flavours. A lovely fine red wine with varietal power and complex mouthfeel. Best drinking from day f purchase through 2034."

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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