


GREYSTONE PINOT GRIS 2024





\$26.99

Champion Pinot Gris - NZ Organic Wine Awards 2025 At its best, this is one of the finest Pinot Gris in the Country!

Product Code:	5406	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Certified Organic
Producer:	Greystone Wines		

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

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TASTING NOTES

Trophy for Champion Pinot Gris - New Zealand Organic Wine Awards 2025
Gold Medal - New Zealand Organic Wine Awards 2025

VINO FINO

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Local heroes and star North Canterbury winery Greystone consistently produce one of New Zealand's very best Pinot Gris.

Winery notes (2024 Vintage)

"Ripe nashi, vanilla pod, nectarines with subtle baking spices on the nose and palate provide weight to the long palate. Quince jelly and orange peel notes with an underlying creaminess provide layers, textures and complexity.

Picking decisions were taken to maximize fruit expression whilst still maintaining the delicate balance between ripeness & acidity. The fruit was gently pressed with only the free run juice going to tank & a small portion being run to neutral French oak barrels. A slow cool fermentation followed to ensure a purity of fruit & then aged on yeast lees for approximately 6 months to add texture and mouth feel. Both parcels of wine were then blended together adding different layers of texture & additional complexity to the finished wine before being estate bottled here at the Greystone vineyard."

5 Stars & 95/100 Sam Kim, Wine Orbit, May 2025 (2024 Vintage)

"It's finely expressed on the nose, showing apricot, fig, poached pear, and subtle spice aromas. The palate displays excellent weight and focus, wonderfully complemented by fleshy texture and beautifully pitched acidity. Harmonious and elegantly complex with a sustained, delectable finish. At its best: now to 2032."

Rated Excellent & 93/100 Cameron Douglas MS, June 2025 (2024 Vintage)

"Bright, varietal and very enticing bouquet of fresh spicy pears and red apple, there's a fine mineral seam threading through the fruit along with a natural saline and sea-breeze quality. Off dry with a light-sweet tickle, contrasting acid line and generous fruity core. Well made, a wine that is both delicious on its own and food friendly. Best from 2025 through 2030."

Reviews for the 2023 vintage below...

5 Stars Michael Cooper (2023 Vintage)

"At its best, this is one of the finest Pinot Gris in the country. Full of youthful drive, the 2023 vintage was mostly tank-fermented (4 per cent was handled in old oak barriques). Bright, light lemon/green, it is richly scented and full-bodied, with concentrated, ripe, stonefruit and spice flavours, fresh acidity, and a finely textured, long, dry finish. Already delicious, it should be at its best 2025+. Certified organic."

94/100 Bob Campbell MW, The Real Review (2023 Vintage)

"Delicious pinot gris with succulent tree fruit/pear and nectarine flavours and a classic honeysuckle aroma. Pure, ethereal and very tasty wine with an appealing creamy texture."

92/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)

"The 2023 Pinot Gris leads with a spicy, herbal nose layered with pear and tobacco, crushed rocks and brine. In the mouth, the wine is textural and complex, with a gentle sway of pear skin and lemon barley. This is a really attractive wine here."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, February 2024 (2023 Vintage)

"Bright, even, pale straw yellow. This has a lively, lifted bouquet packed with aromas of honeysuckle, apple, poached pear and white spice. Full-bodied, dry to taste, aromas of baked apple and poached pear melded with cardamom, white pepper and honeysuckle. The fruit is fresh with crispness and depth; spice adds power and lengthens the finish. A lightly chalky mouthfeel contrasts with an oiliness and carries a dry, long closing. This Pinot Gris is well-structured with crisp fruit, fresh acidity and a textural line bringing an elegant linearity. Match with pork terrine and monkfish over the next 3-4 years. The fruit was gently pressed, only free-run juice fermented in the tank (96%) and a small portion fermented in neutral oak barrels (4%). Aged on lees for 3 months, 13% alc. Organic certified."

VINO FINO

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CONTACT VINO FINO

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<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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