

## GREYSTONE PINOT GRIS 2024

HOT  
PRICE



ORGANIC

STAFF  
PICK

VINO  
VALUE

TOP  
SELLER

\$23.99

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:	<a href="#">Greystone Wines</a>		



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Zealand  
Wide  
Delivery



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for Christchurch  
orders \$150.00  
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### TASTING NOTES

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

#### Winery notes (2024 Vintage)

"The palate offers mouthfilling flavours of baked quince, pear, baking spices and subtle vanilla pod. A long and textural wine with a salivating finish.

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."

Reviews for the 2023 vintage below...

# VINO FINO

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## 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."

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## 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."

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## 5 Stars & 94/100 Sam Kim, Wine Orbit, January 2024 (2023 Vintage)

"Delightfully fragrant and inviting with Asian pear, orange peel, fig and subtle spice aromas, it's succulent and beautifully weighted in the mouth displaying excellent fruit intensity backed by silky texture and bright acidity. Generous and flavoursome, making it highly enjoyable. Certified organic. At its best: now to 2030."

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## Rated Excellent & 93/100 Cameron Douglas MS, January 2024 (2023 Vintage)

"A fragrant bouquet filled with aromas of quince and green pears, some apple and citrus scents. There's also a layer of minerality and fine lees moments suggesting a touch of spice. A dry-ish wine touches the palate with texture and mouthfeel preceding flavours of citrus and quince then white flashed orchard fruits. Vibrant and refreshing with plenty of acidity, well made and ready to drink from day of purchase through 2027+."

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## 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."

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## 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."

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## 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