

VINO FINO

Explore a World of Wine

GREYSTONE PINOT NOIR 2019



Original price was: \$52.99. **\$46.99** Current price is: \$46.99.

A Pinot Noir with Generous Richness & Flavour Concentration

Product Code:	7410	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Organic
Producer:	Greystone Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Selected for the Fine Wines of New Zealand List

Gold Medal - New Zealand Organic Wine Awards 2023

Gold Medal - New Zealand International Wine Show 2023

VINO FINO

Explore a World of Wine

Greystone Pinot Noir has established itself as not only one of the finest Pinots from North Canterbury but ranks alongside some of the best in New Zealand. Made by talented winemaker Dominic Maxwell who was awarded Gourmet Traveller NZ Winemaker of the Year in 2018, this certified organic Pinot Noir comes from vines planted in 2004, and contains a portion that was fermented in the vineyard, a technique pioneered by Dominic. With rave reviews from leading critics and consistently one of our favourite Pinots at Vino Fino, this wine is a must have for all Pinot enthusiasts.

Winery notes (2019 Vintage)

"Our estate grown Pinot Noir with generous richness & flavour concentration. Layers of ripe fruit, floral and spice unfold on the palate with a delicate tannin line. Unfined and bottled on site.

Over 60% of our vines are Pinot Noir and the whole reason we exist on these limestone slopes is to make great Pinot. These calcareous clay soils are ideal for growing Pinot with beautiful finesse and aromatics. There are a mix of Pinot Noir clones grown here that give this wine complexity - like a choir rather than the singular voice if only one clone was used.

Our approach is simple and traditional. After careful hand picking and sorting each batch of Pinot Noir was allowed to soak on skins at ambient temperatures before going through wild fermentation. We gently hand plunged each vat daily before pressing to French oak barriques after one month maceration. Each barrel goes through a natural malo-lactic fermentation the following Summer, before blending and bottling 16 months after harvest."

5 Stars & 96/100 Sam Kim, Wine Orbit, April 2023 (2019 Vintage)

"Refined and complex, the wine shows dark cherry, dried herb, game and toasted nut characters on the nose, followed by a concentrated palate displaying excellent weight and depth. Wonderfully framed by layers of fine-grained tannins, making it structured and engaging. Certified organic. At its best: now to 2031."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2022 (2019 Vintage)

"A complex bouquet of pinosity, a sense of place and time, a core of minerality then cherry and red berry fruits laced with spice and lees, English tea and dried herb. Taut and youthful on the palate with core fruit flavours that reflect the bouquet, an abundance of fine through coarse-silk tannin mouthfeel, medium + acidity and layers of wood spice and barrel sweetness. Delicious, new, taut and still developing. Best drinking from late 2023 through 2033+."

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