

# VINO FINO

Explore a World of Wine

## GREYSTONE PINOT NOIR 2021



**\$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:	Certified Organic
Producer:	<a href="#">Greystone Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

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 (2021 Vintage)

"Crushed dark berries rise on the nose, with dried herbs and a floral lift adding nuance. The palate is deep and mouth-filling, carried by taut tannins and a thread of spice. A seductive length unfolds slowly — precise, persistent, and unmistakably

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shaped by the Omihi hillsides of the Greystone Vineyard.

2021 started with a harsh frost, which greatly reduced yield before a long dry summer settled in, which meant clean fruit and beautiful acidity. The dry autumn meant that fruit ripened evenly, and the flavor concentration was very noticeable. The fruit was harvested in the cool of the early morning to retain freshness and acidity.

Our approach is as simple, natural, and traditional as possible. After careful hand-picking and sorting, each parcel of fruit is allowed to soak on skins at ambient temperatures to allow for a wild fermentation. We gently hand-plunged each vat daily, and postfermentation each vat was left on skins for approx. 3-4 weeks before pressing. The wine was then aged for 16 months in Burgundian French Oak barriques of which 25 % were new. In line with our traditional approach to winemaking, each barrel completed a natural malolactic fermentation prior to our final barrel selection and blending. The wine was then blended and spent a further 4 months in tank prior to being estate bottled unfiltered and unfiltered."

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## **5 Stars & 96/100 Sam Kim, Wine Orbit, July 2025** (2021 Vintage)

"Seductive and complex, the wine shows dark berry, tapenade, game, warm mushroom, and toasted almond characters on the nose. The palate exhibits excellent concentration, complemented by plush texture and beautifully melded tannins, finishing delectably long and satisfying. At its best: now to 2033."

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## **Rated Outstanding & 95/100 Cameron Douglas MS, March 2025** (2021 Vintage)

"I always recognise the signature of limestone as part of the bouquet in wines from GS. In addition to this aroma there's dark cherry and boysenberry, layers of fruit and wood spice, violet and rose. There's also an 'X' aroma that is the synergy of all the above. Dry, textured and taut, a youthful wine with core fruit flavours that mirror the bouquet, an abundance of needle-point tannins and definitive acid line. A lengthy finish and totally enjoyable drink. Best drinking from 2028 through 2035+."

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## **93/100 Stephen Wong MW, The Real Review** (2021 Vintage)

"A finely detailed perfume of red plum, violets, pot pourri, spice and cigarbox unfurls in layers around a core of coulis fruit. The silky, energetic palate is elegant with long, lingering flavours of plum, blackberry, olive and juniper, set against a canvas of fine, sinewy tannin and saline acidity which creates wonderful tension. Fairly concentrated right to the finish, this is still relaxing into its skin and will develop positively in the mid-term."

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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