

# VINO FINO

Explore a World of Wine

## GREYSTONE ROSÉ 2025



\$29.99

|               |                                 |          |                                  |
|---------------|---------------------------------|----------|----------------------------------|
| Product Code: | 5328                            | Closure: | Screw Cap                        |
| Country:      | New Zealand                     | Unit:    | Each                             |
| Region:       | North Canterbury                | Volume:  | 750ml                            |
| Sub Region:   | Waipara                         | Alcohol: | 12.0%                            |
| Style:        | Rosé                            | Grape:   | Pinot Noir, Pinot Gris, Riesling |
| Producer:     | <a href="#">Greystone Wines</a> | Natural: | Certified Organic                |



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2025 Vintage)

"At Greystone, we like to do things a little differently. We didn't want to rush into making a Rosé. In fact, before we touched any grapes, the full team tasted over 100 Rosés from around the world, searching for that little something extra, and most importantly, true drinkability.....not just a pretty colour.

Now in its second vintage, this Rosé is a little break from the norm — a little different. Whilst most modern Rosés are back-blended after fermentation with a cheeky splash of white wine for extra crispness and zing, here at Greystone we co-ferment Pinot Noir, Pinot Gris and Riesling, which naturally builds balance and integration for a seamless, delicious Rosé that's quite simply our best Rosé to date!

Bright red berry, wild strawberry, watermelon and a touch of pomegranate sit at the core, with hints of peach and floral lift. A fine line of chalky minerality gives structure and definition to the palate. Made even more inviting at just 12% alc. Dry, fresh and quietly moreish."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, October 2025 (2025 Vintage)

"It's finely scented on the nose with nuances of cherry, nectarine, Gala apple, and white flowers. The palate is equally charming, with pristine fruit flavours, a fine texture, and beautifully pitched acidity, making it immediately appealing. Certified organic. At its best: now to 2028."

#### Rated Excellent & 93/100 Cameron Douglas MS, November 2025

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(2025 Vintage)

"A completely delicious wine with fragrance and texture, ripe fruit flavours and a definitive seam of chalky minerality. Flavours on the palate include fresh red cherries and strawberry flesh, limestone and greywacke framed by a fine fruit tannin and leesy complexity. Delicious, fresh and lengthy with best drinking from 2025 through 2027+."

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**5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, November 2025** (2025 Vintage)

"Bright, even, pale salmon. The nose is fresh and softly full, with aromas of red berry, cherry, stonefruit and rose. Medium-bodied, aromas of cherry, red berry and lime, melded with rose. The fruit is pure and fresh, with good intensity. Zingy acidity carries the juicy fruit and floral fragrance along a silky flow, lending an enticing finish. A well-made, alluring rosé. Serve as an aperitif or match with charcuteries over the next 2-3 years. A blend of Pinot Noir, Pinot Gris and Riesling co-fermented in tank, 12% alc, aged for 3 months. BioGro organic certified, vegan friendly."

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**5 Stars Sammy Wilkinson, The Wine Writer, November 2025** (2025 Vintage)

"Electric candy floss pink, scrumptious strawberry and warm raspberry aromas, with notes of pear and lemon balm, with a gentle mineral breeziness. Crunchy, red berries on the palate, like freshly picked strawberries and cranberry juice, with refreshing layers of watermelon and red apple in the background. Fresh, Ruby grapefruit-flavoured acidity gives lift to the soft fruit sweetness and polished, mineral texture. Quietly complex with a delicious mix of red fruits and citrus energy. Easy, charming and quaffable!"

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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