

# VINO FINO

Explore a World of Wine

## GREYSTONE ROSÉ 2025



\$29.99

### Trophy for Champion Rosé - NZ Organic Wine Awards 2026

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

**Trophy for Champion Rosé - New Zealand Organic Wine Awards 2026**  
**Gold Medal - New Zealand Organic Wine Awards 2026**

### 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

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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."

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## **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."

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