VINO FINO
Explore a World of Wine

GREYWACKE PINOT GRIS 2024



$31.99

Product Code:	5327	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.1%
Variety:	Pinot Gris	Grape:	100% Pinot Gris

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

The Greywacke Pinot Gris is a luscious, rich, off dry style. Made like a Chardonnay but with no-malo as the very ripe grapes were already quite low in acidity. Golden fruits – pears, apricot, a bit of ginger spice. This is a bit of a ‘hidden treasure’ in the Greywacke range.

Winery notes (2024 Vintage)
"Imagine the ultimate upside-down cake, with aromas of peaches and cream, vanilla pod and a sprinkling of demerara sugar. A richly scented bouquet with notes of Turkish delight and creaming soda adding further complexity. The lively palate is anchored by white nectarine, with succulent stone fruit flavours and a seam of minerality providing drive to the long, off-dry finish. Fragrant, generous and undoubtedly moreish.

Hand-picking commenced in Restaurant Block on 15 March, concluding with Falveys on 4 April. The fruit was harvested at high ripeness levels and whole-bunch pressed using low maceration press cycles. The resulting juice was cold-settled, then racked to fermentation vessels. Most of the juice went through an indigenous yeast fermentation in old French oak barriques and the balance was fermented in stainless steel using cultured yeast. Towards the end of fermentation all the wine was transferred to stainless steel tanks, where fermentation was stopped, retaining 9.2 g/l residual sugar. Once blended, the wine was returned to old barrels, where it remained on yeast lees for a further six months. The wine was bottled on 28 January 2025, with alcohol 14.1%, pH 3.33 and acidity 5.4 g/l"

94/100 Kasia Sobiesiak, The Wine Front, July 2026 (2024 Vintage)
"Quite nutty to start with, pear skin and marzipan, plenty of textural spice, ginger, cinnamon bark, peach skin and apricot stone with a pinching vibration of wild honey. A Pinot Gris that shows ripeness and richness at no acidity expense and with well-managed, elevated alcohol. There’s a hint of sweetness in the finish, but it’s all tightly wrapped in medicinal, herbal

bitterness that is the cause of salivation and one to blame for all following sips."

Rated Excellent & 93/100 Cameron Douglas MS, November 2024 (2024 Vintage)
"Subtle spice and wild flowers, ripe green pears, quince and apple then a stony soil idea. An off-dry expression with core textures and flavours of white pepper spice and apple, there’s a luscious cream texture, gently warming alcohol and core flavours of pomaceous fruits. Delicious and ready to drink from day of purchase through 2029."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

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VISIT VINO FINO

188 Durham St South,
Christchurch

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