

LEEFIELD STATION PINOT GRIS 2022









Original price was: \$21.99.\$16.99Current price is: \$16.99.

Pairs perfectly with something slightly spicy!

Product Code:	4546	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
		Natural:	Vegan Friendly





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TASTING NOTES

Winemaker, Brent Marris (Marisco, Ned...) knows a thing or two about making tasty Pinot Gris. The Leefield Station vineyard project is a relatively recent addition to his range. Purchased in 2013 for partial vineyard conversion, the Leefield Station is an iconic Sheep and Beef station located in the heart of the Waihopai Valley, Marlborough. This is a genuinely dry style with rich spice, pineapple and pear flavours.

Winery notes (2022 Vintage)

"This wine displays fragrant aromas of honeysuckle, white peach and apple laced with a hint of toasted almond. The palate reveals focused flavours of nashi pear and melon with a seam of salty minerality showcasing concentration and freshness with a deliciously persistent finish. A highly versatile food wine; the 2022 Leefield Station Pinot Gris will provide a delicious pairing with the sweetness and slight spiciness of sticky San Choy Bao pork rissoles."

92/100 Cameron Douglas MS, November 2022 (2022 Vintage)

"There's no mistaking the ripe white fleshed fruit and spice scents in the bouquet of this wine, aromas and flavours of white fleshed fruits of pears and apples, nectarines then quince. A creamy textured touch with core flavours that mirror the



bouquet, the contrasting acid line distributes flavours throughout the palate and finishes with a fine layer of lees and sweet lager beer moment. Balanced and ready, well made and fine for drinking from day of purchase through 2027."

Reviews for the 2021 vintage below...

5 Stars & 93/100 Sam Kim, Wine Orbit (2021 Vintage)

"It's immediately enticing on the nose showing rockmelon, Asian pear, fig and jasmine aromas, followed by a succulent palate offering excellent fruit purity and silky texture. Fruit expressive and wonderfully harmonious with a lingering supple finish. At its best: now to 2024."

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

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