

VINO FINO

Explore a World of Wine

LEFT FIELD PINOT GRIS 2024

HOT
PRICE

93

WineOrbit
★★★★★
93
POINTS

VINO
VALUE

★★★★★
5
STARS

TOP
SELLER



\$11.99

Impressive Value

Product Code:	31343	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Pinot Gris	Grape:	100% Pinot Gris



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Zealand
Wide
Delivery



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orders \$150.00
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TASTING NOTES

We featured this value packed Marlborough Pinot Gris late last year after it turned heads winning two Trophies and three Gold Medals. It promptly sold out around the country and the winery has since scrambled to get some more in bottle. What we have here can be considered a 2.0 bottling with the same overachieving value for money offering.

To re-cap this is what the judges thought of the first bottling...

Trophy for Champion Pinot Gris - New Zealand International Wine Show 2024

Trophy for Champion Pinot Gris - The National Wine Awards of Aotearoa New Zealand 2024

Double Gold Medal - New Zealand International Wine Show 2024

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2024

Gold Medal - Marlborough Wine Show 2024

Winery notes (2024 Vintage)

"Ripe apple and the fuller figured pear saunter into view with lovely spice and vanilla trailing behind. They chatter in gentle, sweet tones, occasionally cutting the sire with fresh, crisp laughter. Grapes sourced from throughout Marlborough's Awatere and Wairau valleys. Cool, controlled fermentation with select yeast strains help promote bright aroma and crisp flavour."

Judges' Comments NZIWS 2024 (2024 Vintage)

"Beautifully composed and expressed, showing poached pear, rockmelon, fig, and subtle spice aromas on the nose, followed

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by an elegant palate offering excellent weight and fine flow. Splendidly textured and rounded with a lingering supple finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, August 2024 (2024 Vintage)

"Beautifully composed and expressed, showing poached pear, rockmelon, fig, and subtle spice aromas on the nose, followed by an elegantly expressed palate offering excellent weight and fine flow. Splendidly textured and rounded with a lingering supple finish. At its best: now to 2027."

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