

# VINO FINO

Explore a World of Wine

## LOOP ROAD PINOT NOIR 2023



\$29.99

Product Code:	7734	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Inviting with aromas of Dawson cherry, blueberry and fine notes of thyme. Sweet fruit, spirited acidity and lush flavours rounded up with soft tannins.

This wine is from our BioGro certified organic and Demeter certified biodynamic estate vineyard located in the Bendigo sub-region of Central Otago. The vineyard was planted in 1998 after careful site selection."

#### 90/100 Erin Larkin, RobertParker.com, February 2025 (2023 Vintage)

"The 2023 Loop Rd Pinot Noir is really good. Full-flavoured and with plenty of tannin, the cherry/pomegranate fruit feels both ripe and balanced, and the overall package is an enticing one. It's not as complex as some of the estate bottlings, which is likely the intention, and in this way, it offers very good value for money. The finish is tight and verges on metallic, with graphite, asphalt and petrichor."

Reviews for previous vintages below...

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, August 2022 (2021 Vintage)

"Gorgeously ripe and elegantly perfumed with sweet cherry, mushroom, toasted almond and floral aromas, it's juicy and fleshy in the mouth delivering velvety texture and beautifully melded tannins. Soothing and lingering with supple mouthfeel and savoury nuances. Certified organic. At its best: now to 2029."

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## **4 ½ Stars Michael Cooper** (2021 Vintage)

"From Quartz Reef, the 2021 vintage is certified organic. Full, bright ruby, it is mouthfilling, ripe and savoury, with excellent depth of cherry, plum and spice flavours, a hint of herbs, a gentle seasoning of nutty oak, and supple tannins. Enjoyable from the start, it's also well worth cellaring. Fine value."

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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