

VINO FINO

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MAN O' WAR EXILED PINOT GRIS 2025



\$29.99

Product Code:	5339	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waiheke Island	Volume:	750ml
Style:	White	Alcohol:	12.3%
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

From Waiheke Island & Ponui Island which lies just to the west of Waiheke. It is the Ponui portion that originally dictated the style of this Pinot Gris - the grapes can only be barged off the island when the tides are suitable and this also dictates picking times. This originally resulted in a late pick style which became hugely popular and is continued today. The aromas burst out of the glass redolent of apricots and ginger spice. The sweetness is balanced by fine acidity. Unctuous and delicious.

Winery notes (2025 Vintage)

"The 2025 Exiled is a luminous, aromatic white that walks the tightrope between vibrant acidity and delicate sweetness, a beautifully judged expression of island-grown fruit from a long, temperate vintage.

Bright and lifted on the nose, Exiled opens with notes of white nectarine, green apple, elderflower, and lime zest, all wrapped in a cool thread of wet stone and sea breeze. The aromatics are crystalline; precise, pure, and quietly exotic.

On the palate, the wine is juicy and mouth filling, with a tension that hums beneath the surface. Natural residual sugar offers width, balanced perfectly by electric acidity and a fine, mineral edge. Flavours of mandarin peel, honeysuckle, and stone fruit unfold with each sip, leading to a long finish that feels both refreshing and composed with an element of natural carbon dioxide adding a light spritz the finish.

Utterly drinkable, yet far from simple — the 2025 Exiled is a compelling off-dry white, and a standout summer companion. A wine of clarity, coastal character, and quiet confidence.

The 2025 Exiled was harvested from hillside vineyards on the eastern side of Waiheke, and the coastal vineyards that fringe the shores of Ponui Island. Much of the fruit was hand-picked early in the season retaining vibrant acid and green citrus

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characters, then progressively throughout the season the fruit was picked at increasing levels of ripeness to follow the flavour curve into mandarin, ginger and a small element of noble fruit.

Crushed to the press and settled overnight prior to racking with varying levels of juice solids retained in the juice, fermentation was long and cool, carried out in stainless steel tanks with selected aromatic yeasts, stopping naturally with a modest amount of residual sugar retained to balance the bright acid line. Bottled young and fresh, Exiled 2025 captures the unique energy of its site; off-dry by design, and distinctly maritime in character."

Reviews for previous vintages below...

Rated Excellent & 93/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"A vibrant and nicely intense bouquet of ripe white fleshed fruits, nectarine and peach then a layer of citrus and spice. Fleshy textures touch the palate first with a contrasting acid line, then flavours of white fleshed stone fruits, flowers and white spice. Balanced and well made with great mouthfeel and finish. Best drinking from 2024 through 2028+."

Number 9, WineFolio.co.nz Top 10 Pinot Gris Tasting, April 2024 (2023 Vintage)

"Quite a 'medium' sweetness and weight – but carries it well – light and jazzy through the palate. Spiced apple cake, lemon curd, pear and mandarin on the nose. Bright, zesty acidity and some "phenolic, peppery bitters offset the sweetness". Not following fashion, but keeping marching to the beat of its own drum. One to put a smile on your dial."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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