VINO FINO
Explore a World of Wine

MAN O' WAR PINQUE ROSÉ 2026

VINO VALUE TOP SELLER



$27.99

A 'Cult' NZ Rosé From Waiheke

Product Code:	5360
Country:	New Zealand
Region:	Waiheke Island
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	11.6%
Grape:	35% Syrah, 23% Malbec, 22% Merlot, 14% Chardonnay 6% Cabernet Franc
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

This is a ‘cult’ rosé for a very good reason and **the new 2026 is one of the best releases.**

Blocks of cooler coastal sites of Merlot, Syrah and Malbec are retained especially for Rosé production. The grapes are gently pressed in a champagne press preserving flavour and the beautiful colour.

This wine entices with its pale salmon colour. Then on the palate there’s a burst of zingy freshness – summer fruits touched by a salty sea breeze. Its dry and invigoratingly fresh.

There’s no need to wait for the warmer weather to enjoy this.. as the winery says "A summer icon - but Pinque doesn’t need sunshine to shine."

Winery notes (2026 Vintage)
"Pack your togs — the 2026 Pinque is summer in a bottle. Pale salmon with a shimmer that catches the light like sun on the Hauraki Gulf, it leaps out of the glass with wild strawberry, watermelon rind, and juicy white peach, tangled up with rose

petal, crushed garden herbs, and a good hit of sea spray. There’s a saltiness on the nose that only a wine grown a stone’s throw from the ocean can pull off. The palate is crisp, dry, and dangerously drinkable — red berries and citrus blossom skipping across a taut mineral spine, before that clean, saline finish rolls in like the tide and leaves you reaching straight for the bottle again. Long lunches, sunset swims, or Tuesday afternoons that turned into something more.

The 2026 Pinque Rosé was hand-picked from our cooler, coastal vineyard blocks. Merlot, Syrah, and a splash of Malbec were picked at the sweet spot for a bright, red-fruited style, then Champagne pressed for minimal skin contact to lock in that signature pale salmon glow. A cool, unhurried ferment in stainless steel kept everything crisp, aromatic, and ultimately refreshing."

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

188 Durham St South,
Christchurch

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