

VINO FINO

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MARTINBOROUGH VINEYARDS TE TERA PINOT NOIR 2024

94



VINO
VALUE



TOP
SELLER

\$24.99

This is an Expressive, Vivid and Eloquent interpretation of The Martinborough Region



Product Code:	5791	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New
Zealand
Wide
Delivery



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orders \$150.00
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TASTING NOTES

We reckon this continues to be one of the best valued Pinot Noirs around. Made with the same handcrafted discipline as the Martinborough Vineyard, the 'second label' Te Tera Pinot Noir takes a big step into 'first label' territory with its flavour profile and complexity. It drinks beautifully with its dense and juicy dark fruits that have an intriguing floral edge while chocolatey tannins fill the palate. It's nicely weighted with balanced acidity and excellent varietal character.

Winery notes (2024 Vintage)

"Made with the same handcrafted discipline as Martinborough Vineyard, Te Tera Pinot Noir 2024 is an expressive, vivid and eloquent interpretation of one of New Zealand's most venerable wine regions.

Dark cherry and ripe plum with hints of spice and earth. Vibrant and textural, with a lush mid-palate from clay-grown clones, supple tannins, and a long, savoury finish. Perfect with grilled or roasted red meats, herbs, and earthy vegetables or

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mushrooms.

The 2024 vintage will go down as one of the greats for the Martinborough region. These grapes are mainly hand-picked and hand sorted from our vineyards in Martinborough. The berries are fully destemmed and fermented with natural yeast. During this time the ferments are hand plunged and the must moved around to gently extract tannin from the berries and build structure. Post fermentation the wine is put into French oak barrels where natural malolactic conversion occurs in the and the wine is aged for a period of ten months before being blended and bottled the following winter."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2025 (2024 Vintage)

"Offering fabulous fruit purity with stylish complexity, the wine displays aromas of Black Doris plum, violet, olive, and warm spice on the nose. The palate is equally satisfying with excellent weight and silky flow, wonderfully framed by finely polished tannins. Harmonious and delectably appealing. At its best: now to 2032."

92/100 Emma Jenkins MW, Decanter UK, October 2025 (2024 Vintage)

"Martinborough Vineyard's 'second' wine is an earlier-drinking style made from its younger vineyards (between nine and 24 years old) south of the village, on clay and alluvial soils. Made in a very similar manner to the main label (100% destemmed) but with just slightly less time in oak, only 15% of which is new. Juicy ripe strawberry, raspberry and blueberry, spice and orange blossom with a supple, vibrant palate. This is very attractive now but has the region's characteristic tannin profile and savoury dry finish adding structure and definition. Captures the essence of Martinborough Pinot Noir very well."

92/100 David Walker Bell, WineFolio.co.nz, May 2026 (2024 Vintage)

"A wine from the pioneering producer Martinborough Vineyard, in an excellent vintage. A deep, dark purple colour in the glass. The perfume is very juicy, with red fruits to the fore. Cherry, plum, boysenberry and redcurrants with pepper, clove and paprika spice notes. The palate is plush and soft, the fruit propped on a structure of spicy oak and chalky tannin. A hint of that regional typicality shows in a savoury, earth layer that adds complexity and depth. The texture is generous and quite soft, putting the style into a slightly old school 'reserve' bracket despite being a wine you can find for around \$30. Well-made, with lots of character and good value."

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

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Christchurch