VINO FINO
Explore a World of Wine

MATT CONNELL RENDITION PINOT NOIR 2024





$43.99

Another superb Rendition!

Product Code:	5171
Country:	New Zealand
Region:	Central Otago
Style:	Red
Variety:	Pinot Noir
Producer:	Matt Connell Wines

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025
Gold Medal at the prestigious Global Fine Wine Challenge in Australia 2025

Winery notes (2024 Vintage)
"Rendition is a blend of Central Otago vineyards and subregions. My quintessential Central Otago Pinot Noir, my Rendition of a given vintage. The 2024 Rendition Cuvee is blended from ultra premium fruit sourced from Lowburn, Bendigo, Gibbston and Bannockburn vineyards.

The 2024 Rendition showcases a label by New Zealand Street Artist Component. This artwork was spray painted on board. Component's design highlights the various elements of my favourite things: the Central Otago landscape, Southern Alps, vivid sky, vineyards, people and colours that evolve over a given season.

Cherry red in colour. The nose shows a pronounced floral character with some more savoury mocha, oak and spice notes. The palate is complex with a good concentration of red and dark fruits, it is juicy with fine tannins and spice and a long elegant finish. This is a beautifully balanced wine with layers of flavour that is drinking beautifully young but will also reward

cellaring."

Rated Excellent & 94/100 Cameron Douglas MS, November 2025 (2024 Vintage)
"Ripe, varietal and focused bouquet of dark cherry and plum with a boysenberry and dried herb outline. Dry on the palate with layers of fruits, wood and earth smoke of clove and vanilla, stone and sandy soil ideas. As the wine opens out in glass so too does the complexity. Tannins and acid line frame the core fruit power leading to a lengthy and well made wine. Destined to age well with best drinking from 2028 through 2033."

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2025 (2024 Vintage)
"Superbly composed and expressed, with excellent fruit purity and sensual complexity, the inviting bouquet reveals dark plum, wild strawberry, olive, clove, and roasted nut aromas. It’s succulent and splendidly weighted in the mouth, delivering a velvety texture and finely pitched tannins. Harmonious and structured with loads of delectable flavours, offering terrific drinking. At its best: now to 2034."

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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021