

# VINO FINO

Explore a World of Wine

## MISHA'S VINEYARD DRESS CIRCLE PINOT GRIS 2022



\$32.99

Product Code:	5708
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	White
Variety:	Pinot Gris

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



New Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2022 Vintage)

"An enticing nose of white pear and citrus with hints of rose and passionfruit, this dry style has a citrus freshness, notes of anise and a satisfying long delicate finish.

This year the fruit was lightly crushed then gently whole bunch pressed to enhance varietal extraction but ensure low phenolic levels. The free run portion of the juice was kept separate and racked clear to stainless steel tanks, where it was inoculated and cool-fermented (14- 15°C) to retain varietal character. The pressings portion had some of the free run added back and was fermented at warmer temperatures (20°C) in older French oak hogshead barrels (43% of blend) with indigenous yeast to add more yeast complexity and build mid-palate texture into the wine.

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food, including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, June 2024 (2022 Vintage)

"It's fabulously fruited and elegantly fragrant on the nose, showing ripe apricot, Asian pear, fig and mandarin notes, leading to a finely flowing palate that's juicy and lively. Beautifully textured and poised, finishing lingering and refreshing. At its best:

# VINO FINO

Explore a World of Wine

---

now to 2028."

---

**Rated Excellent & 93/100 Cameron Douglas MS, June 2024** (2022 Vintage)

"A flourish of soft white fleshed fruit and floral fragrances frame a bouquet of red apple and pear, some white spice and quince. A lick of lager beer scents highlights some lees complexity and breadth. Textures from acidity and lees are accentuated by the acid line, then core fruit flavours of white fleshed fruits mirror the bouquet. A soft satin-cream texture fills out the palate then flavours repeat. Balanced, well made and ready to drink from 2024 through 2029."

---

**5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, June 2024** (2022 Vintage)

"Bright, even, pale straw yellow. The nose is elegantly expressed, with aromas of stonefruit, quince, pear, soft floral, talcum and a touch of spice. Medium-full bodied, dry to taste, aromas of peach, quince, pear and apple interweave with ginger, lotus and talcum hints. The glossy, soft mouthfeel entices with brilliant acidity and delicate spice, driving a long and refreshing finish. A delicate and elegant expression with fresh acidity and juicy fruit. Match with scotch eggs and fish pate over the next 3-5 years. Estate-grown fruit, lightly crushed then gently whole bunch pressed, free-run juicy racked to stainless steel tanks fermented cool, the pressings and some free-run were fermented at warmer temperatures in older French oak hogshead(43%) with indigenous yeast. 14% alc, 3.4 g/l RS."

---

## 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