

VINO FINO

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MISHA'S VINEYARD DRESS CIRCLE PINOT GRIS 2023



\$32.99

Product Code:	5708	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'dress circle' of the vineyard.

Aromas of dried fruit and toasted hazelnuts, this dry style has a luscious palate of nectarine, pear, orange zest and cinnamon with a hint of ginger adding complexity to a long finish.

As typical, the Pinot Gris had a good crop and was one of the last varieties harvested. This year the fruit was lightly crushed then gently whole bunch pressed to retain freshness. 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 juice added back and was fermented at warmer temperatures (20°C) in older French oak hogshead barrels (38% of blend) with indigenous yeast to add more yeast complexity and build mid-palate texture into the wine."

92/100 David Walker Bell, WineFolio.co.nz, April 2025 (2023 Vintage)

"From the company's vineyard overlooking Lake Dunstan in Bendigo, Central Otago. A light golden-green colour in the glass. A melody of apricot, ripe pear, mandarin, musk, almond, peach and orange blossom in the perfume. Showing a hint of fruit sweetness into the palate, where a gentle spice and a bold texture holds sway. Yeasty brioche and breadcrumb flavours sit to

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the side. It is well-balanced and quite pristine as you travel on a swell of acidity through to a spicy, drier finish of good length."

5 Stars & 94/100 Sam Kim, Wine Orbit, May 2025 (2023 Vintage)

"It's delightfully fruited and elegantly expressed on the nose, showing poached pear, rockmelon, lemon peel, and white floral aromas. The palate displays excellent weight and silky flow, splendidly supported by juicy acidity, making it refreshing and highly enjoyable. At its best: now to 2030. "

Rated Excellent & 93/100 Cameron Douglas MS, June 2025 (2023 Vintage)

"Fragrant, floral and varietal with a core of purity and finesse. Aromas and flavours of fresh pomaceous fruits including red and yellow apple, pear and some quince. There's a spice quality linked to a floral leesy seam. Plush, ripe and poised with some phenolics tension accentuate with the acid line. Well made, still youthful. A wine destined to age well with best drinking from late 2025, early 2026 through 2030."

5 Stars Candice Chow, Raymond Chan Reviews, May 2025 (2023 Vintage)

"Bright, even, pale straw yellow. The nose is full, with aromas of Nashi pear, stonefruit, blossom and a touch of spice. Medium-full, aromas of Nashi pear entwined with peach, blossom, cinnamon and zest. The unctuous mouthfeel embraces the oily texture, flaunting bright fruit and delicate spice with the support of invigorating acidity, lending a dry, poised finish. This Pinot Gris is elegantly composed and textural with a refreshing drive. Match with mackerel and pork cheek croquettes over the next 5 years. Estate-grown fruit, lightly crushed then gently whole bunch pressed, free-run juice racked to stainless steel tanks fermented cool, the pressings and some free-run fermented at warmer temperatures in older French oak hogsheads (38%) using indigenous yeast. 14% alc, 5.4 g/l RS."

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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Christchurch