VINO FINO
Explore a World of Wine

MISHA'S VINEYARD TEMPO PINOT NOIR 2022





$32.99

Product Code:	5892
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	Red
Variety:	Pinot Noir

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

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TASTING NOTES

Winery notes (2022 Vintage)
"An enticing nose of red fruits and blueberries, the raspberry and sweet spice notes linger on the palate with a typical Bendigo liquorice richness and gentle, fine tannins.

The fruit was chilled overnight before destemming the next day, typically as 4 tonne lots in open top fermenters with a proportion of whole bunches (an average of 11%) retained. For this wine a higher level of whole bunch and pump over was used to enhance fruit expression. The crushed fruit was allowed to warm slowly for 5-7 days as the natural yeast ferment began to take place. Ferments were hand plunged 1-2 times per day. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (>20°C) post ferment to allow ongoing tannin integration. After an average of 25 days on skins the wines were then pressed to tank where they were settled for 1–2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic fermentation in spring and the final wine selection made by identifying ferments and barrels from all the wines post malolactic fermentation. Aiming to produce an earlier maturing style, the final selection received 7% new oak. The wine was racked, filtered and bottled in February 2023."

93/100 Bob Campbell MW, The Real Review, June 2024 (2022 Vintage)
"Dry, textural pinot noir with layers of cassis, cherry, dark chocolate, floral and subtle spice flavours. Attractive wine that can be enjoyed now or cellared for up to 5-6 years."

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2024

(2022 Vintage)
"Charming and sweetly fragrant, the bouquet shows ripe cherry, pomegranate, floral and subtle spice aromas, followed by a silky-smooth palate offering succulent fruit flavours with silky texture and finely infused tannins. Harmonious and soothing, making it immediately appealing. At its best: now to 2030."

18+/20 (91) Candice Chow, Raymond Chan Reviews, June 2024 (2022 Vintage)
Youthful, light ruby-red, even colour throughout. The nose is softly full, with aromas of wild strawberry, raspberry underlying plum, sweet spices and herbs. Medium-bodied, aromas of wild strawberry, black raspberry and plum entwined with thyme and soft spices. Gentle and ripe tannins provide a smooth mouthfeel and richness, lending a pleasing finish. This early-drinking style Bendigo Pinot Noir is well-made with juicy fruit and a glimpse of Bendigo's power. Match with lamb ribs and burgers over the next 3 years. Fermented in open-top fermentors with an average of 11% whole bunches, average 25 days on skins, aged in 300 litre French oak barrels, 7% new oak. 14% alc."

Rated Excellent & 93/100 Cameron Douglas MS, June 2024 (2022 Vintage)
"bright ruby core with a hue of purple leads to a bouquet of ripe dark cherry and boysenberry scents, there’s layers of savoury spices and dried herb, with a mix of earth and stone and spices from the use of oak. A dry textured wine touches the palate first then flavours of savoury dried herb, plum and dark cherry follow. Some initial firmness from the tannins and a back bone of acidity secure the structure with the fruit easily re-emerging to lead. Well made and still youthful with a nice taut palate squeeze. Best drinking from early to mid 2025 through 2031+."

93/100 JamesSuckling.com (2022 Vintage)
"Aromas of fresh strawberries and orange peel with some cedar and lavender. Medium-bodied with fine tannins and a lightly chewy finish. Vivid and long. Drink or hold."

4 Stars Michael Cooper, August 2024 (2022 Vintage)
"Priced right, the 2022 vintageis the winery's 'earlier maturing style' (formerly labelled Impromptu.) Matured in French oak hogsheads (7 per cent new), it is a ruby hued, full-bodied red, with ripe cherry, plum and spice flavours, a gentle seasoning of oak, and a supple, harmonious, finely textured finish. Delicious young."

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

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