

VINO FINO

Explore a World of Wine

MISHA'S VINEYARD THE HIGH NOTE PINOT NOIR 2022



\$53.99

A perfectly pitched Pinot from Central Otago



Product Code:	5943	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	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)

"Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57-hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.

Attractive rose and red liquorice aromas, the complex palate has a red fruit core supported by mineral backbone, with the fresh acidity and spice notes providing great length."

95/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com, March 2025 (2022 Vintage)

"Bright, perfumed aromas of wild raspberries, strawberry puree, citrus peel and pencil shavings. The palate is medium-bodied with finely integrated tannins and vivid acidity, showing cranberry, citrus-peel and cinnamon-bark flavors. Refined, pure and polished."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024

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(2022 Vintage)

"A delicious wine with a core of complexity and style, reflections of region and site with ripe red berry fruits and a fine savoury quality. Taut and dry, youthful and very stylish on the palate, plenty of red berry flavours, fruit and wood spice textures framed by a firm acid line and youthful mouthfeel. Carefully selected wood and time in barrel leave this wine with longevity as well as early drinking if desired. A salivating palate squeeze and spiced fruit combinations suggest a wine for best drinking from 2028 through 2034+."

5 Stars & 95/100 Sam Kim, Wine Orbit, December 2024 (2022 Vintage)

"This is sweetly ripe and fragrant on the nose, showing dark cherry, olive, clove, and toasted nut aromas, leading to a silky smooth palate offering juicy fruit intensity with spicy nuances. Wonderfully framed by layers of polished tannins, finishing persistent and velvety. At its best: now to 2036."

5 Stars Michael Cooper, January 2025 (2022 Vintage)

"Estate-grown at Bendigo, the classy 2022 vintage of "our main estate Pinot Noir" was hand-harvested and matured in French oak hogsheads (19 per cent new). Bright ruby, it is mouthfilling and silky-textured, with strong, well-ripened cherry, plum, spice and nut flavours, complex and deliciously harmonious. Rich, savoury and supple, it's already drinking well, but likely to be at its best 2027+."

94/100 Bob Campbell MW, The Real Review, December 2024 (2022 Vintage)

"Subtle, fragrant wine with pepper/spice and dried berry flavours that linger tantalisingly on a lengthy finish. The wine appears to have good bottle development potential although it is certainly accessible now."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, December 2024 (2022 Vintage)

"Moderately deep crimson, even colour throughout. The nose is vibrant and layered with aromas of red berry, black cherry, plum, black olive and spice. Medium-full bodied, aromas of red berry, black cherry and plum entwined with tapenade, liquorice, cinnamon and peppercorn. The succulent fruit possesses savoury layers, supported by enlivening acidity and flow on a filigreed tannin veil. This Pinot Noir is seductive and has elegant layers and texture. Match with Lamb rack and venison loin over the next 5-8 years. Fermented naturally in open-top fermenters with 20% whole bunches, average 26 days on skins, racked into French oak hogsheads (19 % new 300-litre barrels) and aged for 9 months. 14% alc."

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