

MISHA'S VINEYARD THE SOLOIST PINOT ROSÉ 2023















Original price was: \$30.99.\$26.99Current price is: \$26.99.

3844
New Zealand
Central Otago
Bendigo
Rosé

	Closure:	Screw Cap
nd	Unit:	Each
go	Volume:	750ml
	Alcohol:	13.5%
	Grape:	100% Pinot Noir







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TASTING NOTES

Winery notes (2023 Vintage)

"The new release of 2023 The Soloist is simply stunning. This refreshing off-dry Rosé flaunts vibrant raspberry aromas adding complexity with notes of watermelon, candy floss and anise with a generous palate and lingering finish.

A consistent 5-star performer, we are delighted to announce availability of the latest vintage of our Rosé. The prior vintage was the highest rated Rosé in New Zealand amongst several of the top wine critics – and we think the 2023 vintage is even better than last years!"

5 Stars & 95/100 Bob Campbell MW, The Real Review, October 2023 (2023 Vintage)

"Delicious rosé with raspberry candy, watermelon and subtle blackcurrant flavours. A suggestion of sweetness is nicely balanced by fruity acidity to give a refreshing, tangy off-dry finish. It is difficult to imagine how this wine could be improved."

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

"Delightfully fruited and elegantly lifted, the inviting bouquet shows sweet raspberry, apricot, rockmelon and floral aromas, leading to a succulent palate delivering juicy fruit intensity with fine texture and refreshing acidity. Richer in style, yet it's sleek and elegant with a dazzling, lively finish."



4 1/2 Stars Michael Cooper (2023 Vintage)

"The fresh, vigorous 2023 vintage was made from Pinot Noir, estate-grown at Bendigo and mostly handled in stainless steel tanks; 10 per cent of the blend was fermented in seasoned oak barrels. Bright pink, it is vibrantly fruity, with gentle, delicate red berry, watermelon and spice flavours, lively acidity and an off-dry (7.2 grams/litre of residual sugar), lingering finish. Best drinking mid-2024+."

Rated Excellent & 94/100 Cameron Douglas MS, October 2023 (2023 Vintage)

"A true rose appearance, pink with hues of red and pink grapefruit, starbright and new. Delicious, fresh and just dry on the palate with a tickle of sweetness and flavours of cherry and red apple skin, there's plenty of peach-tea flavours all enhanced by a precise acid line and youthful salivating mouthfeel. Balanced, well made and ready for summer 2024 imbibing. Best drinking window from 2024 through end of summer 2027"

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, November 2023 (2023 Vintage)

"Bright, even, pale neon pink with some depth. This has an alluring, refreshing bouquet packed with aromas of raspberry, cherry, violet, watermelon and a hint of spice. Medium-full bodied, dry to taste, aromas of raspberry and cherry show depth and weight, intertwined with watermelon, violet and star anise. The fruit has concentration, depth and vibrancy, lightly savoury, supported by refreshing acidity. This Pinot Rosé embroidered succulent, elegant fruit with a fine texture and enlivening acidity. Serve as an aperitif or match with salmon tartare over the next 3 years. Made from clones 6 and 114, 50% of the fruit was destemmed left on skins for 24 hours, 50% was whole bunch pressed fermented in stainless steel, and 10% was fermented in older oak. 13.5% alc, 7.2g/l RS."

CONTACT VINO FINO

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