

# VINO FINO

Explore a World of Wine

## MISHA'S VINEYARD THE SOLOIST PINOT ROSÉ 2024



\$24.99

Product Code:	3844	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	Rosé	Grape:	100% Pinot Noir



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### TASTING NOTES

#### Winery notes (2024 Vintage)

"This year all of the Rosé Pinot Noir fruit was lightly crushed, retaining stalks, into picking bins for 6 hr of soaking to extract some colour and flavour from the skins. This is a less extractive process compared to previous vintages with the subsequent wine being our lightest coloured Pinot Rosé, it still avoids the tannins that would be extracted if the ferment was carried out on the skins like a red wine. The clear juice is fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine. A small proportion (3%) was also fermented in older oak to add complexity. The resulting Rosé is dry in style, with plenty of varietal character and fruit purity.

Delicately salmon-pink hued, this dry Rosé flaunts its pomegranate, rose petal and strawberry aromatics then follows with a complex palate of boysenberries with vanilla and nougat notes."

#### Rated Excellent & 94/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"There's instant impact from the bouquet with a fragrant, floral and fruity lift as the wine engages the senses, aromas of fresh red cherries and strawberry flesh, some wild red flowers with a seam of savoury spice showcases style and region. Satin-smooth as the wine touches the palate, super fine fruit tannins and plenty of acidity deliver a mouthfeel of freshness and youth. Balanced and well made with a plush salivating texture. Best drinking from day of purchase through end of summer 2027."

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

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"It's finely scented on the nose, showing wild strawberry, crunchy apple, nectarine, and white floral nuances. The palate displays fine focus and elegant flow, beautifully framed by vibrant acidity, finishing splendidly long and refreshing. At its best: now to 2027."

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Reviews for the 2023 vintage below...

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**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."

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**4 ½ 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+."

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**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."

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## 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