

MOKO HILLS PINOT NOIR 2022





\$53.99

Product Code:	31431	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

The Real Review's Rising Star of the Year New Zealand 2025 Finalist (Top 3)

Winery notes (2022 Vintage)

"Labels were designed with the care and direction of Emma Holder. Artwork was created by the talented Rachel Walker. Each wine has a unique art piece, representing a group of species that embodies the encapsulated wine's characteristics. A homage to these species and a promise of protection.

The fruit contained a mix of four Pinot Noir clones – 777, 115, Abel & UCD5. Fruit was split into three fermenters – one containing 100% whole bunch, 70% whole bunch, and the other 100% de-stemmed. Fermented with natural yeast. Gentle winemaking techniques were used to avoid excessive extraction. 23 days on skin, pressed to 100% old French oak barrels. 12 months in barrel, and allowed to undergo malolactic fermentation naturally in spring, before being racked and allowed to naturally settle and integrate in tank. A selection of the best barrels from each ferment which were deemed to represent Moko Hills. Bottled unfined and unfiltered."

David Walker Bell, WineFolio.co.nz, June 2024

"Donald van der Westhuizen has a day job as a viticulturist in Central Otago, consulting for several estates... and then turns to his passion of being vineyard manager, winemaker and caretaker of Moko Hills. The intention is to make 'single vineyard' wines that reflect what he regards as a special place. Wines 'of the land' in small productions – no more than 140 cases of Pinot Noir and Chardonnay. In 2024, there is an extra layer to the brand now, with two wines under a label called 'Kakano' as well as the Moko Hills."



(2022 Vintage)

"Donald van der Westhuizen clearly has Pinot Noir roaring through his veins because it's clear that he's able to eke bottles of brilliance from the schisty slopes of Bendigo. His 2022 vintage is unfined and unfiltered and scented with smoked cherry, freshly sliced rhubarb, white pepper and sous bois sensations (which is a flashy French way of saying 'forest floor' or 'leaf litter'). All of this complexity and exotic interest also washes across the tongue and gums in sensational fashion. Soothing, softly spiced and supple."

Reviews for the 2021 vintage below...

Rated Excellent & 94/100 Cameron Douglas MS (2021 Vintage)

"Enticing, complex, varietal and layered bouquet with layers of plum and cherry, some dried red berry fruits and baking spices of oak, a whisper of smoke then earthy layers clay, stone and mushroom. The complexity translates to the palate perfectly with fruit and wood flavours persistent and reflecting the bouquet. Textures from tannins and acidity showcase the frame and structure of a well made and considered wine. best drinking from 2026 through 2033+."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, May 2024 (2021 Vintage)

"The wine is moderately deep crimson, slightly lighter on the rim. The nose is lifted, with aromas of raspberry, strawberry, and black cherry melded softly with thyme, black tea fragrance, chanterelle mushroom, and delicate spice. Medium-full bodied, aromas of black cherry intermixed with raspberry and strawberry, thyme, mushroom, liquorice, cinnamon, black tea and black pepper. The fruit and spices are integrated with a complex range of flavours; savoury mushrooms and herbs enrich and linger with powdery tannins to a broody, spiced, long finish. This Bendigo Pinot Noir is beautifully composed and integrated, with subtle savoury developments, whole cluster fermented contributes to complex layers and a broody, silky finish. Match with tea-smoked duck and lamb shanks over the next 5+ years. Clones 777, 115, Abel & UCD5. Fruit was split into 3 fermentors - 100% whole bunch, 70% whole bunch and 100% destemmed, natural yeast fermented, 23 days on skins, aged in 100% French oak barrels for 12 months, underwent MLF in spring. Unfined, unfiltered. 13.5% 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

188 Durham St South, Christchurch

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021