

VINO FINO

Explore a World of Wine

MOKO HILLS PINOT NOIR 2023



\$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		



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TASTING NOTES

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

Winery notes (2023 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 - 28 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."

5 Stars & 95/100 Candice Chow, CandiceWineChat.com (2023 Vintage)

"Barrel selections that represent Moko Hill, dark fruit, and fragrant with herbaceous and floral notes, silken tannin structure upholds power and elegance to an enticing, broody closing. Generous aromas of black plum, cherry, liquorice, lavender, thyme, rosehip, spice and earthy elements."

95/100 Lisa Cardelli, WinePilot.com (2023 vintage)

"From Bendigo, a mere 1,600-bottle production. Goji berries open the aromatic profile, then plunge deep into an amaro,

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herbal-like dimension, where bitter cocoa and grained pink pepper happily co-exist. It's an "interesting cat": it softly meows, yet simultaneously scratches you with its sharp, linear tannins. If you love cats as I do, you'll get my analogy here. Nevertheless, the palate is quite something, between unmistakable structure and vibrant, coiled acidity that pushes a length rich in well-delineated, yet not obvious, fruit. Central Otago through and through."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2023 Vintage)

"The 2023 Pinot Noir is floral, red-fruited, spicy and fine, with a silky tannin flow across the palate. It's loaded with dried herbs and sweet pouch tobacco, alongside delicate fruit and notes of rose petals. Here, the wine shows freshness and intensity, in the manner of cool-climate acidity, but it has attractive ripeness from the north-facing slope of the Bendigo vineyard area. It is a spectacular part of New Zealand, remote and sparse but dramatic and impactful. This is very good. 13.5% alcohol, sealed under screw cap."

94/100 Emma Jenkins MW, Decanter, October 2025 (2023 Vintage)

"A little closed at the start but with a bit of air quite beautiful, complex aromatics emerge. Intense damson plum, black cherry, raspberry, lots of exotic spices, dusty earth, graphite and garrigue notes. Good fruit concentration and minerality, and silky, structured, firm tannins. Tight at this early stage, but good length. An exciting new producer to watch."

Rated Excellent & 94/100 Cameron Douglas MS, April 2026 (2023 Vintage)

"A ruby core with a light ruby and purple rim. Aromas of fresh red berries led by raspberry and boysenberry, then scents of red tea and roses, layers of baking spice and crumbled stony soils ideas. The scent of oak is moderately intense with a new wood sweetness and natural tie to the varietal core of Pinot Noir. A dry, fruit, textured and enticing wine touches the palate, textures from polished tannins and backbone of acidity followed by a satin mouthfeel where the fruits flavours launch. Fleshy, dry and well made with plenty of length and complexity. Best drinking from day of purchase through 2034+."

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