

# VINO FINO

Explore a World of Wine

## MON CHEVAL PINOT NOIR 2012



Original price was: \$49.99.~~\$44.99~~Current price is: \$44.99.

Product Code:	5549	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	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

#### Gold Medal & 95/100 - North Canterbury Wine Awards 2023

##### Winery notes (2012 Vintage)

"Maturing well, this medium-full bodied Pinot Noir has a nose of dark cherry and plum, with complexing herb and spice notes. The palate is elegant with secondary savoury characteristics emerging on top of the cherry and berry fruit. Fine soft tannins follow on to lingering, balanced finish."

##### Rated Outstanding & 95/100 Cameron Douglas MS, May 2018 (2012 Vintage)

"Aromas and flavours of a sophisticated and alluring Pinot Noir with plum, mushroom, light and darker cherry, plenty of strawberry notes and fine making spice wood layers. Silky and elegant on the palate with flavours that reflect the nose, finer tannins, medium + acidity, fabulous balance and length. Well made. Best from now and through 2026."

##### 5 Stars & 18.5-/20 (93) Raymond Chan Wine Reviews, April 2018 (2012 Vintage)

"Moderately deep garnet-red colour, lighter on the edge with a little bricking. The nose is very fine and harmoniously concentrated with interwoven aromas of dark-red cherry and berry fruit, along with a subtle layer of dried herbs, undergrowth, exotic spices, and some smoky, cedary oak elements. This is refined and intense, with complexing secondary aromas. Medium-full bodied, the palate is elegant in proportion with intense and harmoniously integrated flavours of savoury and spicy red cherry and berry fruit along with subtle notes of dried herbs, undergrowth, earth and cedar. The fruit is rich,

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sweet and vibrant, and underlined by fine-grained, powdery tannin extraction, with soft, balanced acidity. The flavours carry through to a slender, but sustained finish. This is a harmoniously integrated, complex, secondary flavoured Pinot Noir with savoury and spicy flavours on a refined palate. Serve with coq au vin and casseroles over the next 4-5 years. Clones 5, 115, 10/5, 777 and 777 fermented with 10% whole bunches to 14.0% alc., the wine aged 18 months in 30% new French oak."

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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

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