

MOUNT BROWN ESTATES GRAND RESERVE

PINOT GRIS 2024

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\$17.99

Delicious North Canterbury Pinot Gris from a Top Vintage

|               |                                     |          |                 |
|---------------|-------------------------------------|----------|-----------------|
| Product Code: | 4222                                | Closure: | Screw Cap       |
| Country:      | New Zealand                         | Unit:    | Each            |
| Region:       | North Canterbury                    | Volume:  | 750ml           |
| Sub Region:   | Waipara                             | Alcohol: | 14.0%           |
| Style:        | White                               | Grape:   | 100% Pinot Gris |
| Variety:      | Pinot Gris                          |          |                 |
| Producer:     | <a href="#">Mount Brown Estates</a> |          |                 |

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

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TASTING NOTES

Gold Medal - Aotearoa Regional Wine Awards 2025

Here's a great offer on a top Waipara Pinot Gris. Very low cropping fruit has given the wine great concentration. Mount Brown Estates Grand Reserve is one of the better Pinot Gris we have tried recently and at this deal price one worth stocking up on.

# VINO FINO

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## **Winery notes** (2024 Vintage)

"This wine has great concentration with a fresh mineral quality giving the wine lift and elegance. The aroma is delicate with ripe pear and stonefruit flavours and a subtle ginger spice. The palate has beautiful balance with fine acidity and texture.

The grapes were machine harvested, pressed to tank and cold-settled. Clear juice was racked off and then inoculated with selected yeast strains. Fermentation was in stainless steel with cooling control for a fruit driven style. Fermentation was stopped early to leave some residual sugar (9g). The wine spent four months on yeast lees before blending."

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## **5 Stars & 95/100 Sam Kim, Wine Orbit, November 2025** (2024 Vintage)

"Lush and delicious, the wine shows poached pear, orange peel, baked fig, and warm spice aromas, followed by a wonderfully weighted palate offering plush texture backed by beautifully pitched acidity, making it opulent and harmonious with a persistent, satisfying finish. At its best: now to 2029."

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## **Rated Excellent & 93/100 Cameron Douglas MS, November 2024** (2024 Vintage)

"An excellent bouquet with scents of fresh bosc pear and red apple, honeysuckle and white nectarine. A year in bottle has ushered in the development of some bottleage and complexity built on the use of some lees contact and perhaps some older barrel use. On the palate a satin touch with a fleshy textured mouthfeel. Flavours of white fleshed fruits, a brioche-like lees quality, some citrus peel and gently warming alcohol. Lengthy with an easy complexity, super fine fruit tannins and medium+ length. Delicious and ready to drink from day of purchase through 2028."

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## **93/100 Stephen Wong MW, The Real Review, June 2026** (2024 Vintage)

"Ripe and exotic pinot gris with concentrated honeysuckle and ripe pear flavours, verging on lychee, this is a decadent, medium-dry style which harnesses the crystalline sweetness and honeyed richness well. A note of ginger accompanies the sweetness before the tangy acidity kicks in and brings everything back into focus. This has the structure and spice to develop in bottle over a few years but is already very enjoyable right now."

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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