

MOUNT BROWN FIVE ROWS PINOT GRIS 2023











\$22.99

Special Limited Release from North Canterbury's Pinot Gris Masters

| Product Code: | 31434 | Closur |
|---------------|---------------------|--------|
| Country: | New Zealand | Unit: |
| Region: | North Canterbury | Volum |
| Sub Region: | Waipara | Alcoho |
| Style: | White | Grape: |
| Variety: | Pinot Gris | |

| Closure: | Screw Cap |
|----------|--------------------|
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 13.5% |
| Grape: | 100% Pinot Gris |
| | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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TASTING NOTES

Mount Brown have been quietly flying the flag for outstanding, value packed wine from North Canterbury for a number of years now. Becoming somewhat of Pinot Gris specialists, many of you have already become well acquainted with the excellent Estate and Grand Reserve bottlings.

This five rows Pinot Gris is a special new release that "celebrates the very best" and as the name suggests comes from just five rows of outstanding fruit that the winery has identified for its elevated pinot gris potential.

Winery notes (2023 Vintage)

"Two decades ago Tony and his children Catherine & Mike stumbled on a tiny abandoned vineyard in the foothills of Mount Brown. Since then they have become renowned producers of Pinot Gris and this wine celebrates their very best.

Made from just 5 rows with only 800 bottles produced, this is a dry, full bodied Pinot Gris with lightly roasted pear and subtle spice flavours."



5 Stars & 95/100 Sam Kim, Wine Orbit, December 2024 (2023 Vintage)

"Richly fruited and inviting, the bouquet shows poached pear, orange peel, dried apricot, and warm spice aromas with a hint of flinty complexity. The concentrated palate delivers excellent depth and generosity, wonderfully enhanced by creamy texture and beautifully pitched acidity. Flavoursome and mouthfilling with a persistent, satisfying finish. At its best: now to 2029."

92/100 Cameron Douglas MS, December 2024 (2023 Vintage)

"A lovely example with a ripe and textured mouthfeel, aromas and flavours of fresh white peach and brown pear, some citrus peel and white spice moments. Acidity provides for some poise and frames the fruit flavours nicely across the palate. Well made with a crisp, gently spicy and lengthy finish offering best drinking from day of purchase through 2027."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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