

MOUNT BROWN FIVE ROWS PINOT GRIS 2024



\$22.99

Special Limited Release from North
Canterbury's Pinot Gris Masters

Product Code:	31434	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		



New
Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

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 (2024 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 'Five Rows' with just over 1000 bottles produced, this is a dry, full bodied Pinot Gris with great texture, and lightly roasted pear and subtle spice flavours. Made from 17 year old vines which are planted on well-drained sandy gravels.

VINO FINO

Explore a World of Wine

The clone is 2/15 known for its ability to produce very high quality wines particularly when made in barrel.

The Pinot Gris was machine harvested and pressed straight to neutral (old) oak barrels for fermentation. The wine went through wild fermentation until dry followed by partial malolactic fermentation. It then sat on lees for nine months with weekly lees stirring to build texture on the pallet. It was aged in bottle for 12 months before release."

5 Stars & 95/100 Sam Kim, Wine Orbit, April 2026 (2024 Vintage)

"It's gorgeously expressed on the nose with aromas of grilled peach, poached pear, orange peel, honey, and rich florals. The palate exhibits excellent concentration, plush texture, and finely integrated acidity, making it opulent yet harmonious with a sustained, delicious finish. At its best: now to 2029.

Rated Excellent & 93/100 Cameron Douglas MS, April 2026 (2024 Vintage)

"Pale yellow with some golden hues and silver shimmer lead to a bouquet of ripeness and concentration. Aromas of yellow pears and peach, white spice and yellow apple, a buttercup floral suggestion and clay mineral seam. On the palate a just off-dry touch with a satin-cream mouthfeel and fruit flavours that mirror the bouquet. Pomaceous and then stone fruit framed by tension from the acid line. As the wine warms in glass the flavours become more pronounced along with a seam of spice and clay soil ideas. Balanced, well made and ready to drink from day of purchase through 2029."

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