

VINO FINO

Explore a World of Wine

MOUNT EDWARD GAMAY 2024



\$47.99

Product Code:	5999	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	12.5%
Style:	Red	Grape:	100% Gamay Noir
Variety:	Gamay	Natural:	Certified Organic
Producer:	Mount Edward		



New Zealand Wide Delivery



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TASTING NOTES

This is an excellent example of Central Otago's potential to produce top quality Gamay. The wine is open, bursting with red and purple berries and herby spice. It's a soft, slurpable and all-round charming example of the variety from the southern hemisphere.

Winery notes (2024 Vintage)

"Gamay, the way forward when you want something uncomplicated, refreshing, delicious and red -THE summer red for sure. Gamay is the hallmark variety of Beaujolais, at its best making wines with the ability to age, equally though amazing when young, especially from younger vines. Our is pure fruit, delicious acidity, with just enough structure and weight to make it serious fun. Serve chilled or at room temperature, this is designed to drink now.

Note: - this wine has minimal sulphites - store it cool, drink it young and don't worry about a thing. Certified Organic -Muirkirk Vineyard, Felton Road, Bannockburn."

5 Stars & 93/100 Sam Kim, Wine Orbit, November 2025 (2024 Vintage)

"Sweetly fruited and fragrant, the bouquet shows dark plum, raspberry, floral, and subtle spice aromas, leading to a silky palate that's succulent and fleshy. Beautifully supported by juicy acidity and fine tannins, finishing long and supple. Certified organic. At its best: now to 2029."

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Reviews for previous vintages below...

93/100 Mike Bennie, The Wine Front, November 2022 (2022 Vintage)

"It's super bright, crisp, vibrant. A refreshing red with verve and crunch. Tart cherries, pomegranate juice, a lick of rose hip tea; scents and flavours match here. It dances on the tongue, such a fresh style, almost could be a chillable red but for the structure, tension and filigree of tannin here. A beauty to drink, wholly in a modern, nouveau vogue but plenty to get stuck into."

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