

VINO FINO

Explore a World of Wine

MOUNT EDWARD PINOT NOIR 2022



\$49.99

Consistently one of our favourite Central Otago Pinot Noirs

Product Code:	4418	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
Producer:	Mount Edward	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

New Release, notes for previous vintages below...

Winery notes (2021 Vintage)

"The 2021 Pinot Noir has a dense yet lush texture, plenty of fruit power, is concentrated yet finely balanced, all with good acidity, fine tannins and superb long finish. Vinified using open fermenters, hand plunging, natural yeasts and 11 months in 15% new French oak. Racked, blended and settled in tank for a further 6 months. Fermentation was carried out using de-stemmed fruit including the addition of 25% whole bunches.

Perfumed with lovely aromatics, there is a range of complexed darker berry fruit notes, some spice, savoury tones and dried herbs. Organically grown, made and certified, a blend of our best vineyard parcels."

5 Stars & 95/100 Sam Kim, Wine Orbit, August 2022 (2019 Vintage)

"Gorgeously styled and refined, the wine shows ripe cherry, smoked game, mushroom and toasted nut characters on the nose. The palate delivers terrific weight and flow, wonderfully complemented by silky texture and fine polished tannins. Beautifully supple and plush with excellent structure and length. Certified organic. At its best: now to 2034."

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5 Stars Michael Cooper (2018 Vintage)

"Certified organic, the 2018 vintage was matured for 10-11 months in French oak casks (18 per cent new), then aged in tanks before bottling. Certified organic, it is mouthfilling, sweet-fruited and savoury, with strong cherry, plum and spice flavours, seasoned with nutty oak, excellent complexity and a very harmonious finish. Already delicious, it should be at its best 2022+."

Metro Magazine Top 50 Wines for 2021 (2018 Vintage)

"A combination of whole-bunch and de-stemmed pinot noir fruit with a natural ferment and 11 months in French oak (15% new), this wine combines strawberry and raspberry fruit notes with a lovely, long finish. "Sappy, elegant, savoury, with dried flowers and forest floor," said Martinisi. What more could you want from a pinot noir?"

5 Stars & 95/100 Gourmet Traveller Magazine, NZ Pinot Noir Tasting, June 2021 (2018 Vintage)

"There's plenty happening here," Bourne exclaimed, on tasting the 2018 Mount Edward Pinot Noir. "Lots of dark berry aromas backed by carob-like spice. Alcohol warms the mouth but there's ample flavour to keep things in balance. A generous style." I noted redcurrant and green herb fragrance, suggesting some whole bunches in the fermentation. I found it taut, with a light stemmy grip, but enough flesh to carry through."

95/100 James Suckling (2018 Vintage)

"An impressively poised and detailed pinot that offers such expressive red cherry and blueberry. Really pure and vibrant aromas and flavours. The tannins are crisply cut and deliver an uplifting feel to the palate with intense and lively style. Drink or hold."

95/100 Mike Bennie, The Wine Front, September 2020 (2017 Vintage)

"Black cherry, black olive, dried roses petals and violets, earthy notes, undergrowth in perfume. Like this. It purrs then growls in the palate, lighter than expected, shimmering with light, red berry flavours with more of the very savoury bouquet in taste, rippling on emery board tannins, finishes long and bright. Serious."

18.5/20 Joelle Thomson, Drinks Biz Magazine, June 2019 (2016 Vintage)

"This is one of Central Otago's best Pinot Noirs – full stop. It is made with certified organic grapes grown in several subregions of Central Otago. Winemakers Duncan Forsyth and Anna Riederer aim to create a consistently outstanding Pinot Noir with great fruit concentration, spicy aromas and a full body with a silky smooth, lingering finish. They more than succeed in this winning wine."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch