

MOUNT EDWARD PINOT NOIR 2023

Award badge

Find or type unpinned

\$49.99

Award badge

Product image

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



Click & Collect
available

VIEW PRODUCT ONLINE

TASTING NOTES

96/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com

Winery notes (2023 Vintage)

"Mount Edward Pinot Noir is a blend of our 4 estate vineyards in Pisa and Bannockburn. Our flagship wine this represents our house style of soft and supple texture alongside with classic representation of Central Otago with its vibrancy of fruit. Perfumed with lovely aromatics, there is a range of complexed fruit notes of darker berryfruit, some spice, savoury tones and dried herbs. Fullness of flavour with some great concentration yet elegant and balanced with a long length. An excellent wine from 2023, a year that is a contender for a classic vintage."

Reviews for the 2022 vintage below...

Rated Outstanding & 95/100 Cameron Douglas MS, November 2025 (2022 Vintage)

"An outstanding bouquet and palate, a wine of texture and power, delicious core fruit flavours that encompass red berries and dried herbs, lots of earthy and spice qualities, a lovely chew factor and length. Dry with firm tannins and plenty of acidity, the core fruit flavours of red cherry and currants, savoury dried herbs and wild red flowers bring balance and tautness, youthful and promise. Well made with best drinking from 2026 through 2033+."

5 Stars & 95/100 Sam Kim, Wine Orbit, November 2025

VINO FINO

Explore a World of Wine

(2022 Vintage)

"Gorgeously complex and inviting, the bouquet features dark cherry, clove, dried herb, game, and roasted almond notes. The palate delivers a silky flow with a beautifully rounded mouthfeel, splendidly structured by layers of polished tannins, making it harmonious and structured with a persistent, soothing finish. Certified organic. At its best: now to 2032."

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

© 2026 VINO FINO LTD, AN APPROVED AND LICENSED LIQUOR MERCHANT OF NEW ZEALAND. LIQUOR LICENCE 60/OFF/18/2021