

MT DIFFICULTY PINOT NOIR 2023















\$37.99

An Iconic Bannockburn Pinot Noir

Product Code:	4027
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Pinot Noir
Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

Mt Difficulty is certainly one of the best known names of Central Otago Pinot Noir and for very good reason, their wines have been excellent right from the very early days. And this gorgeous Pinot from the outstanding 2023 vintage again shows exactly why they have such an enviable reputation. A wonderfully fragrant nose of dark fruits, wild herbs with underlying gentle floral notes, a concentrated palate and silken tannins make for an absolute classic.

Winery notes (2023 Vintage)

"Mt Difficulty Bannockburn Pinot Noir 2023 is dark garnet with red & black cherry on the nose and a spice profile of Szechuan pepper, cardamom & star anise. Inviting and opulent, the palate is flush with sweet cherry & blueberry, followed by trademark earth & savoury notes and framed by baking spice and fine grained French Oak. The fruit floods through to the finish with a juicy balance, indicating acidity that will keep the wine aging well."

Reviews for previous vintages below...



93/100 Mike Bennie, The Wine Front, December 2022 (2020 Vintage)

"Dense and dark, ripe fruited, doused with warm, clove and cinnamon spice. IN all that, larger proportions but well judged, brooding, chunky, dry and firm to finish, and up to that a wine of slurpy, dense but elevated pinot. It delivers a true to form expression of Central Otago pinots, in that heftier but well balanced sense."

5 Stars Michael Cooper (2019 Vintage)

"This is one of the region's highest-profile reds. Matured for a year in French oak casks (25 per cent new), the 2019 vintage is very ageworthy. Full, bright ruby, it is mouthfilling, with good concentration of ripe cherry, plum and spice flavours, and nutty, savoury notes adding complexity. Best drinking 2023+."

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

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021