

VINO FINO

Explore a World of Wine

MT DIFFICULTY PINOT NOIR 2024

HOT
PRICE



95



VINO
VALUE

ICONIC

5
STARS

\$37.99

An Iconic Bannockburn Pinot Noir



Product Code:	4027	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Vegan Friendly



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Wide
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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025
95/100 James Suckling

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 2024 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 (2024 Vintage)

"Mt Difficulty Bannockburn Pinot Noir 2024 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."

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Reviews for the 2023 vintage below...

Rated Excellent & 93/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"Great aromatic core with scents of smoky oak and dark raspberry, plum and black cherry flesh then baking spices of clove and vanilla. Complex and youthful. A dry wine with flavours of spice and savoury baked red berry fruits. Plums and raspberry, plenty of tannins and acidity deliver a textured complex wine with great drinking from day of purchase through 2030+."

4 Stars Cuisine Pinot Noir Tasting, April 2025 (2023 Vintage)

"Youthful and deeply coloured with coconut and spice balancing the sweet fruit aromas on the nose. The palate is well weighted and nicely textured with a lovely juiciness though the midpalate that nicely balances the generous oak present."

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