

MT DIFFICULTY ROARING MEG PINOT NOIR 2023



\$25.99

A roaring success - top selling Central Pinot



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|---------------|------------------------------|----------|--------------------|
| Product Code: | 4752 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Sub Region: | Cromwell / Lowburn / Pisa | Alcohol: | 14.0% |
| Style: | Red | Grape: | 100% Pinot Noir |
| Variety: | Pinot Noir | Natural: | Vegan Friendly |



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TASTING NOTES

Roaring Meg may be the entry level Pinot from Mt Difficulty but it punches well above many other wines from Central Otago. Made in a 'drink-now' style it has a sweet-fruited and super smooth palate with the classic Central Otago notes of berries and dried herbs. Coming from a top producer, Roaring Meg is a no-brainer when you need a crowd pleasing, great tasting, easy-drinking Pinot Noir.

Winery notes (2023 Vintage)

"Roaring Meg Pinot Noir 2023 features red, blue and black berry fruit aromatics typical of a warmer vintage. The palate is harmonious with rich dark berries and a savoury line underneath. A hint of spice and dried thyme complement the succulent fruit. Fine tannins frame the wine with a great flow and finish."

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

"Youthful yet very approachable with lovely raspberries and blackberries alongside dried herbs and yellow-fleshed plums on the nose and through the palate. A fruit-driven style that is mouthfilling and appealing with bright acid and generosity of

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flavour."

92/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"Great colour intensity and bouquet of dark cherry and black currant, even some baked raspberry and light-weight Otago savoury quality. Dry with a fine chalky tannins texture then core red fruit flavours that reflect the bouquet - raspberry and cherry led, plenty of acidity with a light savoury edge also reflecting the bouquet. Balanced, well made and ready to drink from day of purchase through 2028."

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

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Christchurch