VINO FINO
Explore a World of Wine

MT DIFFICULTY ROARING MEG PINOT NOIR 2024





$25.99

A roaring success - top selling Central Pinot

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

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2026

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 (2024 Vintage)
"Bright strawberry and cherry aromas with hints of smoke and spice. Lush and ripe on the palate, showing red berry, plum, and lapin cheery flavours. Fine tannins and gentle oak add balance and complexity. A classic Central Otago Pinot Noir,

The grapes were both machine and hand harvested, before destemming to enhance the natural fruit characters of Pinot Noir from the Cromwell Basin. The grapes stayed in the fermenter on average for a total of 25 days, with temperatures peaking at

28 - 30°C. The wine was plunged once daily both during pre-fermentation and twice during fermentation. Post-fermentation the wine was left to extract with minimal further punch downs. Once tannins were balanced, the wine was pressed and left to settle in tank for a week before barrelling down to French oak, 15% of which was first fill, where it resided on lees for 10 months. It underwent malolactic fermentation during early spring, was racked out of barrel in early-summer prior to bottling."

Reviews for the 2023 vintage below...

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 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

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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

188 Durham St South,
Christchurch

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