

VINO FINO

Explore a World of Wine

MYSTERY LABEL ORGANIC CENTRAL OTAGO PINOT NOIR 2022



VINO
VALUE

MEGA
DEAL

\$19.99

Massive Clearance from this Boutique Organic Winery Soft, supple and delicious, everything you want in a Pinot Noir.

Product Code:	5696	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2024

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An unbelievably exciting Mystery Deal and quite possibly one of the best we have ever seen on premium organic Central Otago Pinot Noir. Seriously, this is a charming, easy drinking pinot from one of Central Otago's top producers.

We cannot reveal the label just yet, but when it arrives at your door or you come instore, all will make perfect sense. With a Gold Medal and impressive scores to its name, this is a wine that clearly was never meant to sell for \$19.99.

Beautifully fruit driven yet effortlessly drinkable, it opens with dark cherry, roasted nuts and a touch of spice, leading into a soft, supple and gently savoury palate. Made with the same care as the producer's top single vineyard releases, it delivers well above its price point. As a bonus, it also sports one of the most eye-catching labels in the market, making it just as impressive on the table as it is in the glass.

5 Stars & 94/100 Sam Kim, Wine Orbit, November 2023 (2022 Vintage)

"Complex and inviting, the bouquet shows dark cherry, thyme, toasted almond and mushroom aromas, followed by a succulent palate offering supple texture and finely infused tannins. Beautifully harmonious and structured with a persistent silky finish. Certified organic. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, November 2025 (2022 Vintage)

"Delicious and in a perfect drinking window showcasing a bouquet of roses and red apple, lots of cherry and some dried herb and savoury spice qualities. Classically a lighter weighted expression with core flavours of stone and clay, red berry fruits and a delicate floral quality. A natural mineral earth and light wood smoke layer adds complexity and charm. Best drinking from late 2025 through 2029."

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