

VINO FINO

Explore a World of Wine

NEUDORF HOME BLOCK MOUTERE PINOT GRIS 2024



\$36.99

Product Code:	4157	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.5%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Matthew Jukes, UK

"Neudorf makes fabulous Pinot Gris"

Winery notes (2024 Vintage)

"This Pinot Gris is all about texture. The first sip is like biting into a just-ripe nashi pear, its crisp juiciness giving way to the delicate perfume of lily of the valley and the golden warmth of saffron.

A flicker of tangerine zest sparks brightness, while white pepper and cardamom weave in a gentle spice. Beneath it all, a chalky mineral thread hums through the wine, adding quiet tension to its generous texture. The neutral barrel contact brings weight and depth, making for a wine that feels both precise and effortless. Serve lightly chilled alongside spiced dishes, warm company, or the quiet hum of late afternoon."

94/100 Stephen Wong MW, The Real Review, August 2025 (2024 Vintage)

"This is a particularly good vintage of pinot gris from the original vineyard planted next to the winery. The organic-certified

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fruit underwent a raft of sensitive winemaking from partial skin fermentation (like an amber wine), partial malolactic conversion as well as wild yeast fermentation and ageing in a mixture of neutral oak and tank. All of this adds to the wine's gorgeously layered complexity and texture.

Spicy, savoury and deep-pitched aromas of earthy mushroom, white pepper and kohlrabi accompany the subtle stone-fruit and quince lurking within. The palate is decadent, weighty and almost creamy in texture with a distinctly honeyed, off-dry richness throughout. Concentrated, ripe and wonderfully generous, it will bring pleasure across the mid-term as it continues to broaden and reveal more of its spicy, honeyed complexity."

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