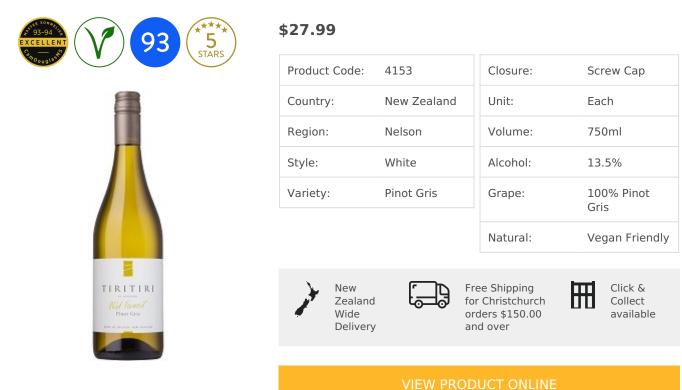
# NEUDORF TIRITIRI PINOT GRIS 2023

VINO FINO Explore a World of Wine



# TASTING NOTES

### Winery notes (2023 Vintage)

"A flirtatious, refreshing, gimme more Pinot Gris. A collision of white pepper, daffodils and summer fruits, with just a peck on the cheek of acidity. This Gris is all about mouthfeel - it's got depth, viscosity and richness, while staying deliciously clean and deceptively moreish. A classic, ticks-all-your-boxes Gris, with a touch of savoury, steely notes in the background - textbook Neudorf aromatic.

Drink gently chilled with something spicy, be it fish, tofu or chicken - this wine is a go to for 'hard to match' dishes. So if you have lime, coriander and chilli on the bench to cook with, you need this in the fridge and a glass in your hand."

### Number 4, WineFolio.co.nz Top 10 Pinot Gris Tasting, April 2024 (2023 Vintage)

"A darker golden colour in the glass, with fresh aromas of green pear, lemon curd, lychee, apple pie, honey and a lift of orange blossom florals. Very clean and zesty, but also possesses a viscose texture that gives a creamy mouthfeel. Against that satin is a little pepper, spice and savoury notes – adding up to an intriguing expression."

### 5 Stars Yvonne Lorkin, August 2023 (2023 Vintage)

"The Finn family has harnessed Nelson's famously long sunshine hours to create a fully solar-powered winery, heavily geared around organic winegrowing and sustainable production and using only electric forklifts and vineyard vehicles. AND the wines are packaged in new, lightweight glass bottles to reduce their carbon footprint. Their new pinot gris is generously dry, cleansing and intensely flavoursome. Creamy pear and baked apple collide with fresh acidity, mineral complexity, and palate

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richness from a wild ferment and partial malo. It's epic with spiced pumpkin and pomegranate tagine."

#### Rated Excellent & 93/100 Cameron Douglas MS, August 2023 (2023 Vintage)

"Very attractive bouquet filled with scents of fresh white nectarine and red apple flesh, there's a fine lees mineral quality and very floral overall. A silky texture touches the palate first then warming alcohol and a refreshing acid line with a saline touch follows. Fruit flavours remain persistent with the acid line adding focus and mouthfeel. A delicious wine ready to drink from late 2023 or early 2024 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

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