VINO FINO
Explore a World of Wine

# NEUDORF TIRITIRI PINOT ROSÉ 2025




**$27.99**

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| Product Code: | 4699 |
| Country: | New Zealand |
| Region: | Nelson |
| Sub Region: | Moutere Hills |
| Style: | Rosé |

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| Closure: | Screw Cap |
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 13.0% |
| Grape: | 100% Pinot Noir |
| Natural: | Vegan Friendly |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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## TASTING NOTES

**Winery notes** (2025 Vintage)
"Graceful with but with serious street smarts, she’s pretty but not too pretty. The 2025 rosé is poised, dry and wonderfully textural. There’s a quiet confidence to it; a wine that glides rather than shouts, yet still knows how to charm a crowd.

A bright weave of rose petal, blood orange and a whisper of pink sea salt leads the nose and palate. Juicy, refreshing acidity keeps everything lifted and undeniably sip-again tempting. It’s captivating, contemporary, and effortlessly sophisticated.

Rosé is joy in a glass - inclusive, unfussy, and entirely welcoming. This vintage stays true to that spirit: refined, yet disarmingly delicious."

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**92/100 Cameron Douglas MS, December 2025** (2025 Vintage)
"Roses and plums, red soils and peach, exotic fruit tea and a youthful freshness and drive. Fresh, dry, fruity at the heart and core with flavours that mirror the bouquet. Some fine fruit tannins are enhanced by the acid line. Well made, persistent, fresh and ready for summer drinking. Best window to enjoy starts from the day of purchase through 2027."

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**92/100 Stephen Wong MW, The Real Review, February 2026** (2025 Vintage)
"Neudorf has crafted a sensational Tiritiri Rosé (again) in 2025. Entirely made from clone 777 pinot noir sourced from parcels around Moutere, this is a sensitively made wild-yeast ferment, harnessing small portions of old barriques (10%) and malolactic conversion to add a level of complexity and sophistication often missing from rosé at this price point.

Light coral hue. Wild thyme, sweet basil and tangelo mingle with hints of pomegranate in this dry and flavoursome rosé. Long

and finely textured with a persistently tangy finish, the mid-weight flavours spread out across both the fruit and savoury baskets, ending with some dried fruit and roasted seed notes. It has excellent concentration."

## 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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