

VINO FINO

Explore a World of Wine

NEUDORF TOM'S BLOCK MOUTERE PINOT NOIR 2023



Original price was: \$44.99. ~~\$39.99~~ Current price is: \$39.99.



This wine exudes a particular Elegance and Grace

Product Code:	4918	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"The joy of Pinot Noir is its consistent evolution. Working with newer clones has changed the shape of material at hand for winemaker Todd Stevens. As these additions to the Pinot vineyards settle down, we see a more fragrant, more supple wine in our glass.

This wine is what Neudorf Pinot is all about. Cocoa powder tannins are interwoven with notes of summer berries, warm spices and seductive leather. Tom's natural "Moutereanness" offers a sophisticated restraint, keeping this lush and moreish wine beautifully balanced. Thoughtful use of oak frames this Pinot brilliantly without commanding the experience, leading into a long, velvet finish.

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This wine is generous without ever being overt which makes it the ultimate food wine. BBQ'd venison, wild mushroom risotto, a hunk of parmesan or a rare but personal favourite - beef tallow brownies. This pinot will cellar with grace and poise."

Rated Excellent & 93/100 Cameron Douglas MS, April 2024 (2023 Vintage)

"There's no mistaking the sense of place when first nosing this wine, scents of clay and stones then red fruits of plum and cherry. A soft layer of wood smoke with baking spice moments then a fruit spice layers in breadth and depth to a fresh vibrant bouquet. A dry wine with moderate weight touches the palate first then a flourish of red fruit flavours, rose and wood spices follow adding complexity and power. A slightly lighter weighted wine that has complexity and texture. Tannins have a fine grainy feel and acidity carries flavour and crispness throughout the palate. Well made, still very youthful, an excellent food wine choice with best drinking from mid to late 2025 through 2030+."

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