

VINO FINO

Explore a World of Wine

NO.1 FAMILY ESTATE ROSÉ NV



Original price was: \$54.99. ~~\$47.99~~ Current price is: \$47.99.

Product Code:	8703	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir
Producer:	No.1 Family Estate		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Trophy for Best NZ Sparkling Wine - Champagne & Sparkling Wine World Championships 2022

Gold Medal - Champagne & Sparkling Wine World Championships 2022

Gold Medal - Decanter World Wine Awards 2022

Gold Medal - New Zealand International Wine Show 2022

Winery notes (NV)

"This exceptional Rosé is made from 100% Pinot Noir and celebrates the superb climate of Marlborough. A fresh, youthful and precise bouquet, delicate salmon-pink with a mass of tiny bubbles. Aromas of flowers, cherry and strawberries. Dry and elegant with a fine and silky mousse."

5 Stars & 96/100 Sam Kim, Wine Orbit, October 2023 (NV)

"Pristine and enticing, the bouquet shows apricot, strawberry and delicate floral aromas with a gorgeous yeasty undertone. The palate is equally satisfying with a beautifully rounded mouthfeel combined with outstanding harmony and complexity. It's vibrant with finesse and sophistication. Made from 100% Pinot Noir; aged on lees for 2+ years."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2023 (NV)

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"With 100% Pinot Noir in the engine room of this wine it delivers an initial power then flourish of flowers and red cherry and red apple skin fruits followed by lees and an urgent autolysis of brioche and baked goods - all on the nose. Additional scents of strawberry flesh and roses follow. Explosive on the palate with a rush of new mousse and acidity that carry the both texture and flavours of red berry fruits, flowers and freshness. Weight and texture frame the flavours leading to a lengthy, even and persistent finish. Best drinking from 2023 or day of purchase through 2028."

93/100 David Walker Bell, WineFolio.co.nz, February 2023 (NV)

"A Méthode Marlborough wine, created from 100% Pinot Noir grapes. It is a vibrant pale salmon pink colour in the glass with a fine, silken mousse of bubbles. Beautifully aromatic, it bursts out of the glass with notes of freesia, redcurrant, yellow plum, cherry, strawberry and a hint of slivered almond. Dry to taste but with a creamy, voluptuous texture and richer flavours of apricot danish, nutmeg and allspice. Well balanced and driven by a spine of crisp acidity, it flows to a juicy, lasting finish."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, October 2023 (NV)

"Bright, even, pale rose gold with depth. Very persistent and fine bead. The nose is full, with aromas of maraschino cherry, strawberry, flowers, and savoury, yeasty autolysis. Medium-full bodied, aromas of maraschino cherry and strawberry entwined with floral fragrances, a chalky palate unfolds almond croissant and subtle black pepper. The mouthfeel is smooth with a chalky line of phenolics; tangy acidity flows smoothly to a juicy, enticing finish. This Rosé Methode Traditionelle is elegant and harmonious with integrated red fruit and toasty autolysis complexity and features a chalky palate and silky mousse. Match with salmon gravlax and beef carpaccio over the next 3-5 years. 100% Pinot Noir, 12.% alc, 8.5g/l RS. 2+ years on lees."

95/100 Emma Jenkins MW, Decanter, May 2024 (NV)

"Marlborough's No1 Family Estate draws upon founder Daniel LeBrun's decades (and his Champenois family's centuries) of experience, specialising in sparkling wine. Made from 86% Pinot Noir and 14% Chardonnay with around two years on lees, this is a sophisticated fizz with red cherry, wild strawberry, acacia flower and brioche notes. Rich and textural with a long savoury finish, it's lovely on its own and has enough substance to match well with food - try with fresh salmon."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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