VINO FINO
Explore a World of Wine

# NOVUM QUARTERS VINEYARD PINOT NOIR 2024




**$46.99**

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| Product Code: | 5027 |
| Country: | New Zealand |
| Region: | Marlborough |
| Sub Region: | Southern Valleys |
| Style: | Red |
| Variety: | Pinot Noir |

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|---|---|
| Closure: | Cork |
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 13.5% |
| Grape: | 100% Pinot Noir |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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## TASTING NOTES

We often see new releases and labels that 'fly under the radar'. Small production wines that deserve special mention but not made in volumes that we can shout about. Novum is the new label for William Hoare (ex-Fromm) and Rachel Jackson-Hoare in Marlborough utilizing fruit from family and closely associated vineyards. Two wines have been released so far - this Pinot Noir and a Chardonnay. Both are exceptional wines, but very, very limited in availability.

**Winery notes** (2024 Vintage)
"Medium dark ruby with youthful purple hue. The nose shows classic red fruits and florals with a background of spice and warm cedar. Cranberry and sweet cherry notes combine with leather and dark chocolate. The palate has a warm fruit entry; a fine tannin structure, savoury and herb notes and hints of pomegranate juice which together combine to give character. The acidity is balanced and the wine carries to a soft, lingering, nuanced finish. This is a poised, elegant and layered Pinot Noir with dark-red berry fruit, florals and herbs wrapping a fine structured core.

With our Pinot Noir fruit we are driven to make a wine that has great ‘pinosity’. By that we mean a wine that is heavily nuanced, fragment and even pretty. This extends to the way we guide the fruit through the winery. Hand-harvested. Once de-stemmed (15 % whole bunch this year), the grapes were put into open-top fermenters where they sit on skins (about 5 days) prior to starting off a wild yeast fermentation, then pumped over lightly once a day during active ferment. After 35-plus days on skins the wine is pressed using a traditional old basket press, racked and transferred to French oak barriques (20% new oak). The wine is aged in barrel for 12 months with the final wine being blended in February. Bottled March 2025."

**96/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026** (2024 Vintage)
"The 2024 Quarters Vineyard Pinot Noir is excellent. With an abundance of silky red fruits, baking spices, attractive tannins on the mid-palate and balance throughout, this wine comes highly recommended. It has great length too."

**Rated Excellent & 94/100 Cameron Douglas MS, December 2025** (2024 Vintage)
"A youthful wine that needs time in glass to unfurl and reveal its personality and style. After ten minutes this is revealed as a light savoury complexity with layers of plum and red berry fruits, a dried raspberry then wood smoke and spice qualities, rose and a light wood smoke complexity. An abundance of fine polished tannins and acid backbone deliver a youthful mouthfeel with core fruit flavours reflective of the bouquet. A gentle botanical note then back to fruit and a length finish. A wine that needs time to settle in more with best drinking from 2027 through 2035."

**95/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026**
(2024 Vintage)
"Will and Rachel Hoare make a mean Pinot (in the best possible sense). The experience, sensitivity and ambition that both bring to their craft is undoubtedly key in shaping a wine like this, which is seriously impressive. The grapes are sourced from the Quarters Vineyard in the Brancott Valley, where the heavy clay loam soils and warmer daytime temperatures give a richness and intensity to the fruit. That said, this wine is far from being all about power. There’s an ethereal, lifted quality to the wine, with wonderful stemmy, sappy, earthy, floral complexity, and a fundamentally mid-weight body, all of which means this is more ballet dancer than boxer. The savoury, earthy, forest-floor appeal is offset by an underlying brightness of fruit and makes for a compelling package. One for Pinot classicists. (Also because it’s a rare New Zealand wine that’s sealed with a cork rather than screw-cap – ‘new generation’ cork, specify the Hoares, which makes the wines softer on the palate, in their experience.)"

## 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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