

ORATERRA PINOT NOIR 2024

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Exciting New Project from the ex-Dry River Crew

Product Code:	31495	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



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TASTING NOTES

Winery notes (2024 Vintage)

"Beautiful vintages like 2024 risk losing a certain hook, or friction, in the wine. By picking early we avoided this risk and were able to retain good acidity and a degree of disposition to provide interest in the wine. Dark and bright fruit are the antagonists, with Morello cherry cutting through the riper characters. This Pinot Noir goes beyond typical varietal qualities to offer an array of complex and inviting aromatics. The wine is rounded and softly cushioned, moving effortlessly over the palate, with soft tannins acting as chaperones and guiding the fruit toward each corner of the mouth.

We harvest all our fruit by hand into small tubs. The fruit is sorted the following day, cold, fully destemmed into small ferment vessels. Natural fermentation occurs, with an occasional hand plunge to help keep the ferments happy and homogenous. At around 18 - 24 days in the fermenting vessel, we pressed the wines and transferred them to large format barrels, 300 & 500 litres, for 12-18 months. The wine is racked and blended into stainless steel tanks before bottling without fining or filtration."

95/100 Mike Bennie, James Halliday's Wine Companion, March 2026 (2024 Vintage)

"Very elegant and fine-boned, yet packs in flavour, too. Pretty cherry, rosehip tea, rosewater and peppery spice elements with touches of autumnal herbs and game meat. The wine feels supremely balanced, lengthy in flavour, silky and grippy in the same conversation. Energetic, too. A wonderful expression at the finessed end of the spectrum, but not missing character."

VINO FINO

Explore a World of Wine

95/100 Gary Walsh, The Wine Front, May 2026 (2024 Vintage)

"Quite the crisp fragrance of rosehip and dusty spice, red cherry, cranberry and almond. It's medium-bodied, a lively energetic and sappy crunch to the wine, 'frission' is a word that springs to mind here, as it sits on the cusp of ripeness and something a little less than that, though as a whole it works as a positive, and the finish is long and powdery, with a gentle cinch of tannin, spice and radicchio bitterness to close. Kind of bony but so fine. It's sort of the vinous equivalent of playing with kinetic sand, and so satisfying in that way too. Though don't mind me."

Rated Outstanding & 95/100 Cameron Douglas MS, August 2026 (2024 Vintage)

"Powerful, exquisite bouquet, stacked with fruit and complexity, A bouquet of complexity and depth whilst exuding messages of red berries and spice, a layer of smoke and plenty of earth scents of stone and some ruddy clay ideas. Taut and youthful with a definitive palate squeeze, a showcase core fruit concentration, layers of textures from an abundance of tannins and acidity, Dark boysenberry and cherry fruits framed by firm yet polished tannins and backbone of acidity. A wine of ripeness and length. Best drinking from 2030 through 2039+."

93+/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2024 Vintage)

"The 2024 Pinot Noir leads with a succulent perfume of raspberries, roses, chinotto/cola notes and sweet licorice. In the mouth, the tannins immediately rise up—these are drying and exotic, with notes of sandalwood and paprika. The tannins are immense and offer a textural mimic of whole-bunch-driven structure. This, more than anything, speaks to Martinborough's regionally effortless capacity for grape-derived tannins. In this instance, were stalks employed, the wine would be significantly different. Instead, the fully destemmed fruit provides its own inherent structure and shape, and the wine lingers long through the finish. One suspects that this will age rather well, on account of both the acidity and the oak being present currently. Have some patience."

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

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