VINO FINO
Explore a World of Wine

PALLISER ESTATE HUA NUI PINOT NOIR 2024





$110

Product Code:	5679
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.5%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Platinum Trophy & 97/100 - Decanter World Wine Awards 2026
Gold Medal - New Zealand Organic Wine Awards 2026

Winery notes (2024 Vintage)
"The Abel clone hits you first, with its famously deep, brooding perfume. The darkness is followed by the light, with pretty floral aromas, pencil shavings, raspberry, black cherry and a hint of calfskin leather. Succulent and supple in the mouth, the structural tannins come as a pleasant surprise after the opulence of the mid-palate, finishing long, savoury and dry.

100% of the fruit is from our organic vineyard, Hua Nui. The blend comprised 34% Clone Abel, 37% of 777 and 29% of 667. The fruit is handpicked followed by a period of cold soak, wild fermentation and gentle pumpovers and plunging. The wine is pressed to French oak barrels for a period of 10 months during which time it undergoes malolactic fermentation to soften the wine and add complexity. New oak is 23%. The wine was lightly fined and bottled in June 2025."

DWWA Judges' Comments (2024 Vintage)
"A candescent purity of dark plums, berries and violets meets vibrant liquorice pastille energy and glides over the glossy structure. Open-knit with shiny acidity and a super satisfying finish; a beautiful picture with a strong frame."

95/100 James Halliday's Wine Companion, March 2026 (2024 Vintage)
"Soft and swishy, dark-fruited, rich and ripe but with a nice cut of freshness, too. Plump pinot with dark cherry, cola, raspberry and nutmeg characters. The inky richness works well, and a lilt of blood orange elevates the finish. Good varietal and vintage character here. Pleasing."

5 Stars & 95/100 Stephen Wong MW, The Real Review, May 2026 (2024 Vintage)
"A stunning return to form for the organic Hua Nui Vineyard after it was blended into the estate wine in the cyclone vintage of 2023. Using roughly equal parts Abel Clone, 667 and 777, Guy McMaster has constructed a paradox of a wine – at once elegantly structured with innate perfume but also capturing the brooding and concentrated style of the 2024 vintage. This can be approached sooner if given a lot of air but it will be best if left alone for a couple of years.

This is a firmly brooding, restrained wine with plenty of substance to match its structure. Mid-weight flavours of mushroom, malt, pot-pourri and earthy smoke surround the concentrated flavours of blueberry and plum. Despite quite clearly architectural tannins, everything is in balance and its impressive length leads to an evolving finish with satisfying layers of complexity. Everything points to a rewarding future if it’s cellared. Not a blockbuster but a wine of poise, elegance and balance."

Rated Outstanding & 96/100 Cameron Douglas MS, August 2026 (2024 Vintage)
"Hues of dark ruby and purple lead to a bouquet of power and concentration, and intrigue. Black cherry skin and plum, layers of boysenberry with blackcurrant then wild raspberry, baking spices and silty loamy soil ideas. Taut and dry, a youthful energy and poise with layers of fine tannins and acidity framing core fruit flavours that mirror the bouquet plus dark rose and clove, some wood smoke and a reductive leesy youthful energy. Polished tannins are in abundance, there’s a silky note as the wine touches the palate. Fantastic example with complexity, poise and length. Best from 2027 through 2037."

92/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2024 Vintage)
"The 2024 Single Vineyard Hua Nui Pinot Noir features a massal selection of clones: Abel, 667, 777, 114 and 10/5. The wine is abundantly silky and supple, with an attractive splay of red fruits and finely wrought tannins. This is a breath of fresh air in its poise and persistence on the palate. This comes warmly recommended."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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