

# VINO FINO

Explore a World of Wine

## PEGASUS BAY AGED RELEASE PRIMA DONNA PINOT NOIR 2016



\$130

Perfectly Aged Prima Donna

Product Code:	4704	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		
Producer:	<a href="#">Pegasus Bay</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Pegasus Bay wines are made to age, and their wines tend to be released later than most wineries, holding them back until they feel they are beginning to be ready to drink. However, these are wines that will improve further with cellaring and so each year a small, limited cellar release is made of wines that are 10 years old - ready to enjoy and savour.

#### Winery Notes (2016 Vintage)

"It has a deep ruby hue, turning to brick red at the edges. The bouquet is a complex and compelling melange of pomegranate, cherry, vanilla, chocolate and spice. There is also a pleasing savouriness, offering up notes of game, mushroom and thyme. The diligent use of French oak at the time has served this wine well, resulting a finely textured palate. This is complemented by a core of refreshing minerality that gives the wine a lively tension, resulting in superb structure and length.

Our aged release program started back in 2006 when we set aside a few cases of our key varieties, Riesling & Pinot Noir, with the intention of releasing them in 2016, 10 years later. Stock has been set aside every vintage since. The inspiration for this came from the desire to offer our customers the opportunity to taste these wines in full maturity, something that is relatively

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rare these days. We consider this to be a particularly satisfying time to experience these wines with the added complexities of bottle age, while still offering years of good drinking ahead."

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**5 Stars & 98/100 Sam Kim, Wine Orbit, March 2026** (2016 Vintage)

"It's alluring and seductively expressed on the nose with nuances of dark fruit, smoked game, porcini, dried flower, and cedar. The palate offers outstanding concentration and depth, wonderfully supported by plush texture and layers of polished tannins, with a sustained, seamless finish. The wine combines power and grace with sturdy structure and sophistication. At its best: now to 2031."

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**Rated Outstanding & 95/100 Cameron Douglas MS, March 2026** (2016 Vintage)

"A fabulous wine, a specific wine, complex and layered with dried herb and a deep savoury complexity. Flavours of plum and dark berries, hay and layers of wood and toasty barrel spice ideas. Earth and chalk, a light limestone and saline shell-like quality. Tannins and acidity suggest a wine still ageing and developing into 2031+. Well made, persistent and lengthy. Best drinking from 2027 through 2031+."

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**5 Stars & 19.5/20 (97) Candice Chow, Raymond Chan Reviews, March 2026** (2016 Vintage)

Moderately deep ruby-red with a slight brick hue, even colour throughout. The nose is elegantly full, with aromas of dried strawberry, blackberry, thyme, rosehip, interweaving savoury nuances and spice. Medium-full bodied, aromas of dried strawberry, blackberry and rosehip entwined with dried thyme, mushroom, forest floor, liquorice and Sichuan pepper. The pristine fruit shows precision and balance, underlined by enlivening acidity. Spices layer and echo, filigree tannin lightly dons a smooth veil on the silky palate and entice a long, harmonious finish. This is a refined Pinot Noir, flaunting purity, layers and elegance with precision and quiet power. Match with tea-smoked duck and lamb rack over the next 6+ years. Only produced in exceptional vintages, best barrels selection. Fruit from mainly ungrafted vines over 30 y.o., indigenous yeast fermented with approx. one-third whole clusters and as many whole berries as possible to 13.5% alc., the wine aged 18 months in 45% new French oak barriques."

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## 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