

VINO FINO

Explore a World of Wine

PEGASUS BAY PINOT NOIR 2022



\$54.99

An iconic North Canterbury Pinot Noir

Product Code:	4900	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		
Producer:	Pegasus Bay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

This is not Pegasus Bay's flagship Pinot Noir, but it sometimes beats its big brother and has been consistently good for many years. A much-lauded style with intensity and an array of plum, berry, oak, toasted nut, mineral and anise spice flavours. There's a delightfully rustic hint to the wine, perhaps from the fine, ripe tannins.

Winery notes (2022 Vintage)

"It has a deep ruby hue. Fragrant and earthy, the nose unravels with layers of cherry, dark plum and pomegranate, complimented with savoury nuances of mushroom, tanned leather, hazelnut, spicy oak, and a hint of violet. The mouthfeel is finely textured and silky smooth, with brisk acidity and ripe, integrated tannins providing the framework for the fruit. Refined and full of finesse, the wine builds across the palate, offering a sense of precision and focus on the long, rewarding close."

5 Stars & 95/100 Sam Kim, Wine Orbit, July 2024 (2022 Vintage)

"Gorgeously complex and enticing, the wine shows sweet plum, olive, dried mushroom and toasted nut aromas, leading to a silky-smooth palate that's wonderfully weighted and lingering. Splendidly framed by supple texture and finely infused tannins, finishing impressively long and plush. At its best: now to 2035."

5 Stars Michael Cooper, October 2024

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(2022 Vintage)

"This is one of North Canterbury's greatest Pinot Noirs, typically very rich in body and flavour. Many of the vines are over 25 years old and the wine is matured for 15 months in French oak barriques. Full, bright ruby, the youthful 2022 vintage is invitingly perfumed. Already highly approachable, it is generous and silky-textured, with strong cherry, plum and spice flavours, seasoned with nutty oak, and gentle acidity. Deliciously savoury, harmonious and smooth..."

Rated Excellent & 94/100 Cameron Douglas MS, July 2024 (2022 Vintage)

"Youthful, varietal and enticing bouquet that comes alive after 30 mins open. There's classic mineral, dry clay, red beery fruits and dried herb qualities as the wine begins to open up. Baking spices and wood scents of vanilla and clove, some smoke moments then a flinty reductive complexity. A dry wine touches the palate with burst of flavour that reflect the bouquet, the reductive quality sticks around for a while, yet adds some funk and style. Balanced polished tannins, medium+ acid line and a lengthy finish. A wine for the cellar still with best drinking from 2028 through 2038."

94/100 James Suckling, March 2024 (2022 Vintage)

"Dried strawberries, cedar and fresh rose petals come through clearly. Some citrus. Medium-bodied with firm, creamy tannins and a juicy finish. Lovely texture and fruit to this. Really nice to drink now but better in three or four years."

18.5/20 (93) Candice Chow, Raymond Chan Reviews, August 2024 (2022 Vintage)

"Moderately deep ruby-red, lighter on the rim. The nose is gently full, with penetrating aromas of black cherry, plum, earth, herbs, and savoury nuances. Medium-full bodied, aromas of black cherry and plum entwined with dried thyme, liquorice roots, undergrowth and earthy elements. Supple, silky tannins reflect earth and herb details, providing a savoury frame and broadness to the palate. Lively, ripe acidity entices and carries a lengthy, elegant finish. This earthy, savoury Pinot Noir is refined and has well-balanced freshness and precision. Match with lamb roast and smoked duck over the next 8+ years. Fermented with 40% of whole bunch, cold-soaked for a week approx, natural fermentation to 13%, pressed to Burgundy oak barriques, 30% new and aged for 15 months."

CONTACT VINO FINO

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<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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Christchurch