

VINO FINO

Explore a World of Wine

POTAGER PINOT GRIS 2026



\$19.99

New from Dom Maxwell **Fresh, Textural**

Product Code:	32124	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris		



New Zealand Wide Delivery



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TASTING NOTES

Potager is a brand-new North Canterbury label from Dom Maxwell, one of the region's most respected winemakers and someone whose wines we've followed for a very long time.

Dom is a two-time New Zealand Winemaker of the Year, a multiple Decanter and IWC trophy winner, and the man behind Forager, following many years at Greystone. Where Forager focuses on tiny quantities of individual-vineyard Chardonnay and Pinot Noir, Potager takes a broader regional view, drawing from carefully selected, low-cropping parcels of mature North Canterbury vines.

The idea is pretty simple: serious vineyard material and thoughtful winemaking, but wines built first and foremost around freshness, perfume, texture, and drinkability. And, importantly, at prices that make them very easy to get excited about.

This first release sees Dom introduce four wines, and after tasting through the range, we had no hesitation putting every single one on the shop floor.

The Pinot Gris follows the same philosophy: mature vines, good vineyard material, and enough time on lees to give the wine

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texture without sacrificing freshness.

Pear, apple, and white peach dominate, with lemon blossom and a subtle musky, exotic edge. Fermentation is all in stainless steel, followed by four months on full lees, so the emphasis remains firmly on fruit, perfume, and texture. Exactly the sort of Pinot Gris we like to see at this price: generous enough to be interesting, fresh enough to keep reaching for another glass.

Winery notes (2026 Vintage)

"Fruit comes from 25-year-old vines grown predominantly on sandy loam and clay, with a smaller proportion of loess over gravels. Naturally small berries provide a high skin-to-pulp ratio, contributing greater aromatic intensity, texture and depth. Fermentation takes place entirely in stainless steel at 15–17°C, followed by four months on full yeast lees before blending.

Pear, apple and white peach lead a layered aromatic profile, lifted by sweet lemon blossom and subtle exotic, musky notes. Lees ageing builds shape and texture through the palate without obscuring the variety's freshness, while the wine's lower alcohol and low pH preserve focus, energy and precision. The result is a dry, composed style with finely judged weight and a long, juicy finish."

5 Stars & 94/100 Sammy Wilkinson, TheWineWriter.com, October 2026 (2026 Vintage)

"Sweet honeysuckle florals, a drop of lychee, ripe peach and nougat. Creamy and succulent, with a voluminous texture driven by mineral-laced acidity and flavours of spiced baked apples and cream. Finishing just off-dry on a lingering dusting of spice. Lovely drop. Enjoy now - 2029."

5 Stars & 93/100 Sam Kim, Wine Orbit, September 2026 (2026 Vintage)

"This is delightfully fruited and elegantly fragrant on the nose, with aromas of green rockmelon, crunchy apple, poached pear, and white flowers. The palate delivers succulent fruit flavours, a silky mouthfeel, and bright acidity, making it beautifully balanced and immediately appealing. At its best: now to 2029."

92/100 Cameron Douglas MS, September 2026 (2026 Vintage)

"A very nice dry wine with a core of varietal aromas and flavours from yellow apples to quince and pear framed by a floral and mineral quality. Sand and clay, fresh pomaceous fruits, flowers and a fine lees quality deliver a wine with texture and length delivered through the lens of a satin mouthfeel and definitive acid line. Well made with best drinking from day of purchase through 2029."

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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Christchurch