

POTAGER PINOT NOIR 2025

Award badge and or type unspecified **\$21.99**

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Product image

Product Code:	32125	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		



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TASTING NOTES

A new perspective on North Canterbury from Dom Maxwell. Two-time New Zealand Winemaker of the Year, multiple Decanter and IWC trophy winner and the winemaker behind Forager, Dom has spent much of his career exploring what North Canterbury can deliver when vineyard, season and winemaking are allowed to speak with clarity. Potager is the next part of that story.

Where Forager works at the scale of individual vineyards - limited-production Chardonnay and Pinot Noir built around specific sites and Dom's distinctive vineyard-fermentation approach - Potager takes a broader view of North Canterbury.

The wines are drawn from carefully selected, low-cropping vineyard parcels across the region, planted with vines between 25 and 40 years old. They are made with the same attention to provenance and season, but with a different purpose: regional wines built around freshness, perfume, texture and drinkability.

Winery notes (2025 Vintage)

"A regional Pinot Noir drawn from low-cropping parcels of approximately 40-year-old vines, with carefully élevage employed to build texture and structure without pushing the wine towards extraction or overt oak.

The clonal mix is predominantly 10/5 and Abel, with smaller components of Dijon 667 and 777. Three-quarters of the vines are own-rooted, with the balance grafted onto 3309 rootstock. Soils comprise sandy loam over clay and loess over Glasnevin gravels.

Fermentation is divided between wild and inoculated lots in small open-top fermenters to manage gentle extraction. Natural

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malolactic fermentation follows in spring, before 11 months' careful maturation in tight grained French oak.

Vibrant red and dark berry fruit leads the aromatic profile, supported by subtle red roses and well-integrated spicy French oak. The low yields and mature vines deliver beautifully judged concentration, while the palate remains juicy, supple and energetic. Fine silky tannins provide definition, and the oak and élevage bring a creamy, polished texture without diminishing the wine's freshness or purity of fruit."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2026 (2025 Vintage)

"Sweetly fruited with savoury nuances, the inviting bouquet reveals dark plum, wild strawberry, olive, pressed flower, and nutmeg aromas. The palate is equally appealing with juicy fruit intensity, a fleshy mouthfeel, and beautifully infused tannins, making it splendidly balanced and fabulously drinkable. At its best: now to 2031."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, September 2026 (2025 Vintage)

"Moderately deep crimson, even colour throughout. The nose is gently full, with aromas of black plum, cherry, raspberry, dried herbs and spice. Medium-bodied, aromas of black plum, cherry and strawberry, entwined with dried herbs, pepper dusting and vanilla. Silky, supple tannins frame the fruit and savoury elements, providing an effortless flow, alongside ripe acidity, expanding with gentle spice to an elegant finish. Beautifully composed, with an elegant, gentle approach. Match with duck breast and pork over the next 3-5 years. An inaugural release, fruit sourced from selected vineyard parcels throughout North Canterbury, with 75% of clones 10/5 and Abel, 25% of clones 667 and 777. 75% wild-fermented in small open-top fermenters, 25% inoculated fermentation in small open-top fermenters, underwent 100% spring MLF. Aged in French oak (one- to five-year-old barrels) for 11 months. 13% alc."

4 ½ Stars Michael Cooper (2025 Vintage)

"Offering attractive value, the debut 2025 vintage was grown at Waipara and matured for 11 months in seasoned French oak casks. Bright ruby, it is a vividly varietal red, full-bodied, savoury and supple, with vibrant cherry, plum, spice and nut flavours, revealing very good complexity, harmony and length. Already highly approachable, but ageworthy too, it should break into full stride 2028+."

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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