

VINO FINO

Explore a World of Wine

PROPHET'S ROCK VIN de PAILLE 2022

375ml

\$68.99



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|---------------|--------------------------------|----------|-----------------|
| Product Code: | 4819 | Closure: | Cork |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Sub Region: | Bendigo | Alcohol: | 11.0% |
| Style: | Dessert | Grape: | 100% Pinot Gris |
| Producer: | Prophet's Rock | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"This aromatic, concentrated wine retains remarkable freshness and balance through the drying process. This balance of concentration and acidity make it a wonderful food match with a wide range of cheeses, pâtés, and desserts. Drinking well in its youth, this wine will also cellar for an extremely long time.

This ancient approach to making dessert wine was extensively researched and first made at Prophet's Rock in 2016. Since then, it has become a very small but iconic part of our range. Written records of this wine style go back to at least 800 BC. A reference cool-climate region still producing this style is the Jura in France, which Paul visited as part of the research phase.

The grapes are hand-picked from the two Prophet's Rock estate vineyards in the Bendigo sub-region of Central Otago. The principal source is the Rocky Point Vineyard with its warm, free draining, predominantly schist soils and some of the steepest planted blocks in Central Otago.

Extensive canopy and crop management is carried out during the growing season to ensure the grapes attained full physiological ripeness with great concentration, aromatics, and flavour. Yields on both sites are kept very low and do not exceed 35hl/ha or 4.5t/ha.

The handpicked fruit is then dried on racks for an average of over two months. Extensive sorting and rotation of the fruit

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takes place over this time. The naturally dehydrated grapes are then slowly whole-bunch pressed and fermented using only indigenous 'wild' yeast. The long, slow fermentation (up to 13 months) takes place in neutral oak barrels and the wine is matured on its yeast lees until bottling. The wine is bottled under Diam cork."

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

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