

VINO FINO

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PROPHET'S ROCK PINOT GRIS 2022

93



Original price was: \$42.99. ~~\$36.99~~ Current price is: \$36.99.

Widely regarded as New Zealand's Best Pinot Gris

Product Code:	4808	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris		



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TASTING NOTES

Prophet's Rock Pinot Gris is consistently one of New Zealand's best Pinot Gris.

Winery notes (2022 Vintage)

"This Pinot Gris amazingly consistent in style and quality, sweet pear and red apple aromas with hints of white spice and white flowers. The palate is medium in body with concentrated fruit notes and finishes with a splash of acidity, followed by crunchy mineral and light phenolics adding to the complexity and giving structure to the wine. Well balanced and delicious as always!

This textured and aromatic Pinot Gris comes from a classic' vintage for Central Otago. A warm summer followed by a long fine autumn giving the wines ripeness whilst retaining great freshness. The structure and weight of this wine makes it a versatile food match from seafood to white meats and which can also be paired with spice and stronger flavours. This wine will continue to cellar well for further complexity over the next 7-10 years.

The handpicked fruit is 100% whole-bunch pressed over 5-6 hours and fermented using only indigenous 'wild' yeast in old barrels. Fermentation typically takes 3-4 months and the finished wine is then aged without racking on gross lees until

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bottling just before the following vintage."

93/100 David Walker Bell, WineFolio.co.nz, April 2024 (2022 Vintage)

"A wine from Bendigo in Central Otago, that is often recognised as one of NZ's best examples of the varietal. Fragrance is one of the key elements to a great Pinot Gris (alongside texture) in my opinion, and there is a complex set of flavours on show here. Citrus and spice come first, but there's a richer baked pear, peach and brioche note underneath, and a lift of honeysuckle florals. A chalky minerality come into the medium-bodied palate that has enough concentration but doesn't overwhelm the spaces in between that allow movement and complexity to bloom as you head towards the spicy, pithy finish. "

Reviews for the 2021 vintage below...

5 Stars Michael Cooper (2021 Vintage)

"The powerful, delicious 2021 vintage was estate-grown and hand-picked in the Cromwell Basin – at Bendigo (58 per cent) and Pisa (42 per cent) – and fermented and lees-aged in old oak barrels. Bright, light lemon/green, it is an Alsace-style Pinot Gris, sturdy and rich, with concentrated, ripe, peachy, slightly spicy flavours, showing a distinct touch of complexity, unobtrusive sweetness (6.4 grams/litre of residual sugar), balanced acidity and a finely textured, very harmonious finish. Drink now or cellar."

94/100 Bob Campbell MW, The Real Review, August 2023 (2021 Vintage)

"Mellow, smooth-textured pinot gris with pear drop, lanolin, honeysuckle and subtle root ginger/yeast lees flavours supported by refreshing acidity and fine, ripe, drying tannins. Impressive wine with a dry, lingering finish."

93/100 Mike Bennie, The Wine Front, December 2022 (2021 Vintage)

"Scents that start stony and savoury, a whiff of kombu and mushroom over peach, pear fruitiness. The palate has nashi pear, a lick of pink grapefruit freshness, halva and cashew nutty savouriness, a lick of truffle-like quality too. Slippery texture that draws long and finishes with lingering sweet spice and a little stony mineral quality. Excellent here, but drink young."

4 ½ Stars Yvonne Lorkin, December 2022 (2021 Vintage)

"Winemaker Paul Pujol has once again created an absolutely stunning pinot gris from fruit grown in the 'schist-happens' clay and chalk soils of their Rocky Point and Home vineyard in Bendigo, on some of the steepest slopes in the region. Fermented using wild, indigenous yeasts and matured on its yeast lees, it has incredible freshness and purity, yet has a deep, creamy, nutty, smouldering complexity on the finish. Nashi, quince, Golden Delicious apples, macadamia nuts, and hints of strudel spice and warm pastry make this absolutely glorious to gulp."

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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