

# VINO FINO

Explore a World of Wine

## RIPPON MATURE VINE PINOT NOIR 2020



Original price was: \$84.99. ~~\$74.99~~ Current price is: \$74.99.



Iconic Biodynamic Pinot Noir from the picturesque Lake Wanaka Vineyard.  
"The farm voice"

Product Code:	4402	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Wanaka	Alcohol:	13.7%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2020 Vintage)

"The farm voice of a distinct parcel of land: Rippon. On the western board of Roy's Bay, Lake Wanaka, Rippon's north-facing escarpment forms the meeting point of terminal moraines and coarse gravels, all based in schist, on which some of the region's earliest vines were planted. Rippon is a Wine issued from all of the fully developed Pinot Noir vines growing in this land."

#### 97/100 JamesSuckling.com (2020 Vintage)

"Extremely perfumed with a pretty ripeness and clarity, offering plums and al-dente strawberries. Some cantaloupe, too. It's medium- to full-bodied with juicy fruit that's lovely and open. You want to drink it now. And do. Crunchy yet velvety and caressing in the mouth-feel from the lovely, open tannins. From biodynamically grown grapes with Demeter certification. Best in a year or two, but right on."

94/100 Mike Bennie, The Wine Front, November 2022

# VINO FINO

Explore a World of Wine

---

(2020 Vintage)

"A lighter trajectory here. Pristine fruit, brambly blackcurrants, briny minerality, cool, blood orange and sanguine characters. It's savoury for sure but also feels decidedly frisky, almost alpine in its lift and freshness. The tannin profile is delicate, does deliver fine pucker and feels refreshing in its wake across the palate. Understated expression, very good, very fine."

---

**94+/100 Kasia Sobiesiak, The Wine Front, October 2023** (2020 Vintage)

"Very seductive start, with a savoury toast of oak as a top note. There's an amazing tension in this wine, with blood orange zing and a tart cherry lingering in the back of the hazelnut skin. It's a piercing tension of flint and iodine. Tannins vibrating chaotically but they will fall into place."

---

**16++/20 Jancis Robinson MW** (2020 Vintage)

"Firm, spicy, savoury nose. Quite uncompromising – no sweet, simple fruit in evidence. Even a hint of black pepper! Needs a bit of time. Full bottle 1,305 g. Ungrafted clones 5 & 6, 2/10, 10/5, 13, Linc, 667, 777, Abel (planted 2003). Vine density 3,800–5,700 vines per ha. Fruit picked 16–30 April and each lot fermented separately in tank. On skins 14–28 days depending on parcel. Aged for 12 months in new (17%) to four-year-old French oak barrels. Then spontaneous malo in spring and racked back into barrel so total time in barrel was 18 months. Bottled unfined and unfiltered. Drink 2024 - 2030."

---

**93+/100 Erin Larkin, RobertParker.com** (2020 Vintage)

"The 2020 Rippon Mature Vine Pinot Noir is restrained on the nose, with an earthy (i.e., of the earth, grey rocks, etc.) countenance that I find highly engaging. In the mouth, the fruit comes alive with cherry and cranberry, pomegranate pearls, graphite and pencil lead, layers of black tea, coal dust and brine. This is dark without being heavy or dense, and it's very fine. The silty tannins linger through the finish and seem to settle on the palate, which is pleasurable. It's fresh, and it's restrained and composed. An exciting wine. 13.5% alcohol, sealed under Diam. The vineyard was planted between 1982 and 2000. The wine was all estate fruit, handpicked, biodynamically farmed and micro-fermented, spending 14-28 days on skins using ambient wild ferments. It spent two winters in barrel—15% to 20% new in the first winter and completely neutral oak in the second winter. Bottled unfined and unfiltered, it spent two years in bottle prior to release. Drink 2023-2035."

---

## 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