

VINO FINO

Explore a World of Wine

ROCHA TERRACE SINGLE ESTATE PINOT NOIR 2023

HOT PRICE

94

WEEKLY SPECIAL

VINO VALUE

\$22.99



New Value Packed Pinot from Bendigo "Well-made and shines a light on the beauty of this terroir very well."

Product Code:	31423	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Rocha Terrace is a brand-new label coming out of Bendigo in Central Otago. The vineyard was originally established by James Dicey (ex Mt Difficulty and now Dicey Wines) and has now been procured by Richard and Jennifer Carnachan, it is located next to Prophets Rock and Mondillo. They renamed the vineyard to Rocha Terrace - Portuguese for Rock - as anyone knowing the Bendigo region knows... they have a lot of rocks! But it's also these rocks that create the minerality that adds that very special "something" to Bendigo wines.

2023 is the first proper release and they have studiously employed the talents of Rudi Bauer (Quartz Reef) to make the wine. At just 2.6 ha of planted vineyard, roughly around 6,500 Pinot Noir vines, this is a boutique vineyard with a vision is to produce the very best Pinot Noir grapes. We think they are off to a great start, and the price point makes this even more enticing. We look forward to seeing the journey this label takes in the future.

VINO FINO

Explore a World of Wine

(2023 Vintage)

"From a Bendigo vineyard originally founded by James Dicey, now re-named and producing wine as Rocha Terrace. A dark ruby colour in the glass. Classic scents of Central Pinot rise, showing fruit base notes of black cherry, blueberry and damson, with cinnamon, thyme and negroni accents, then buddleia and lilac floral on the top. The palate mirrors the perfume, with a glossy fruit profile carried on a crisp acidity. A smoky, nutty element discretely shows the oak - working in unison with the acidity, and adding tension and complexity. A rich spice floods the back of the palate, with a subtle and supple grip of tannin. Well-made and shines a light on the beauty of this terroir very well."

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