VINO FINO
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ROCK FERRY BRUT ROSÉ METHODE TRADITIONELLE 2019





$23.99

Winery Clearance Stylish, dry Central Otago sparkling at a HOT, HOT price!

Product Code:	31780
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	Sparkling
Variety:	Méthode Traditionnelle

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

We've featured several vintages of this superb Central Otago sparkling Rosé over the past few years, and the newly arrived 2019 could well be the best yet. For those who remember the 2016, this release follows a similar style, with extended time on lees bringing added richness, texture and those lovely toasty, yeasty autolytic characters.

We've always considered this one of New Zealand's great sparkling wine bargains, but the 2019 takes things to another level. Certified organic, beautifully made and with more than six years on lees, this is seriously classy Méthode Traditionnelle at an exceptional clearance price of just **$23.99**. Quite simply, it's hard to beat.

Made entirely from Pinot Noir grown at Rock Ferry's Trig Hill vineyard in Bendigo, this is a particularly crisp, focused and energetic Rosé. Delicate strawberry and red berry flavours mingle with hints of spice, biscuit and toasted brioche, while

extended lees ageing brings wonderful depth and texture. Fine bubbles, vibrant acidity and an exceptionally dry, lingering finish complete the picture. Sophisticated, beautifully balanced and seriously good value.

Winery notes (2019 Vintage)
"The clone 10-5 Pinot Noir from our Trig Hill vineyard was hand harvested and whole bunched pressed. The free run juice was then settled for 24 hours before being racked into a mix of seasoned oak barrels and stainless-steel barrels for fermentation. After a short warm fermentation, the wine was left on full lees and underwent indigenous MLF in spring. The wine was then tirage bottled and matured for 6 years prior to disgorging.

Shows aromas of wild berry, smoke. biscuit, five spices, and cinnamon on the nose with a complex palate of red berry and toast flavours. Excellent fruit weight and a long finish."

Reviews for previous vintages below...

Rated Excellent & 94/100 Cameron Douglas MS, March 2025 (2018 Vintage)
"A fine and quite elegant bouquet with scents of fresh strawberry and red peach, layers of lees and mineral, a whisper of white spice and white strawberry. Rich and full aromas. On the palate a dry wine with a fuller-bodied mouthfeel then textures of lees and acidity leading to flavours of white and red strawberry, apple and a touch of white button mushroom. The mousse carries finesse through its finer bubble and mineral in the youthful refreshing acid driven bubble. Well made and ageing nicely, no rush. Best drinking from day of purchase through 2030."

5 Stars & 94/100 Sam Kim, Wine Orbit, December 2024 (2018 Vintage)
"It's beautifully expressed on the nose, showing sweet strawberry, lemon zest, crunchy apple and yeasty characters. The palate delivers excellent weight and creamy mouthfeel, splendidly framed by finely pitched acidity, finishing wonderfully long and satisfying. At its best: now to 2028."

4 ½ Stars Michael Cooper (2016 Vintage)
"The distinctive 2016 vintage was estate-grown in the Trig Hill Vineyard, at Bendigo, partly fermented in seasoned oak barrels, and disgorged after maturing for three and a half years on its yeast lees. Pale pink, it is lively, with strong, strawberryish flavours, hints of peaches and spices, and very good complexity. and a crisp, notably dry (3.5 grams/litre of residual sugar) finish. Certified organic."

4 ½ Stars Yvonne Lorkin (2016 Vintage)
"Crafted by Allan McWilliams, this certified organic bottle of rose gold gorgeousness packs a punch on the palate right from the get-go. With subtle aromas of berry bagel dough, crushed almonds and lemon pith and a lick of Shrewsbury Biscuit and with flavours leaning toward the deliciously dry, mineral-dusted, crunchy-crisp spectrum – it’s taut and textural and if you’re on keto then you’ll probably be kicking yourself right now because you can’t eat a large buttery brioche with it. Long on flavour and ultra-elegant."

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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