

ROCK FERRY ORCHARD VINEYARD PINOT ROSÉ 2025

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Product image

Product Code:	32129	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Rosé	Alcohol:	13.0%
		Grape:	70% Pinot Noir, 15% Pinot Blanc, 15% Pinot Gris
		Natural:	Certified Organic



New Zealand
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TASTING NOTES

Winery notes (2025 Vintage)

"Floral aromas of white blossom intertwine with freshly cut orchard fruits, and baking spices. The palate is reminiscent of baked apple strudel, with a layering of fine phenolics adding weight and complexity balanced with fresh acidity and a lengthy finish.

Pinot Noir (70%), Pinot Blanc (15%), and Pinot Gris (15%) were harvested together on the same day from our Orchard vineyard. The grapes were gently pressed, and the free run juice was settled overnight before being racked. The juice was inoculated with an aromatic yeast strain and undertook a long, cool fermentation. Afterwards, the wine was aged on light lees in seasoned oak barrels before a light filtration before bottling."

5 Stars & 93/100 Sam Kim, Wine Orbit, April 2026 (2025 Vintage)

"Delicate and poised, the wine shows nuances of red apple, citrus peel, floral, and subtle spices. It's elegantly weighted and finely textured on the palate, with youthful fruit flavours, backed by finely pitched acidity, and finishes long and mouthwatering. Certified organic. At its best: now to 2028."

92/100 Cameron Douglas MS (2025 Vintage)

"Hues of orange and peach lead to the bouquet and palate of red apple, rose and peach, there's a light mineral seam of stone

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and silt adding complexity. A dry wine on the palate with a silky mouthfeel then a backbone of acidity delivers contrast and crunch. Flavours of fruits and earth remain leading to a balanced and nicely lengthy finish. Best drinking from day of purchase through early 2028."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, April 2026 (2025 Vintage)

"Bright, even, pale salmon with a coral hue. The nose is gentle and pure, with aromas of strawberry, peach, pear and blossom. Medium-light bodied, dry to taste, aromas of strawberry, peach and pomegranate, melded with pear and blossom. The mouthfeel is creamy, with smooth-flowing, crisp acidity that carries gentle, fine-textured phenolics. The fruit is pure and refreshing, lending a dry, thirst-quenching finish. Serve as an aperitif and match with fish crudo over the next 3 years. A blend of Pinot Noir, Blanc and Gris, fermented to 13% alc, aged on light lees for 4 months."

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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