

ROCK FERRY THE CORNERS VINEYARD NEBBIOLO 2021















\$66.99

Product Code:	4877
Country:	New Zealand
Region:	Marlborough
Style:	Red
Variety:	Nebbiolo

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Nebbiolo
Natural:	Certified Organic





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TASTING NOTES

Winery notes (2021 Vintage)

"A lovely floral nose with a hint of blackberries and herbaceous notes. Complimented by bright dark cherry and dried rose petals on the palate, with prominent chalky tannins.

The fruit was carefully hand-picked, sorted, destemmed, and then fermented in small, open top oak puncheons with indigenous yeast. Daily pigéage by hand was done which after 3 weeks on skins the wine was gently pressed, settled, and aged in seasoned oak. A natural spring malolactic fermentation occurred and after 14 months élevage the wine was racked and bottled unfined."

5 Stars Michael Cooper, May 2023 (2021 Vintage)

"A rare but convincing example of New Zealand Nebbiolo, the 2021 vintage was estate-grown at Rapaura, in the Wairau Valley, and matured for 14 months in seasoned oak casks. Full-coloured, it is fragrant and sweet-fruited, with deep, vibrant, plum and spice flavours, nutty oak adding complexity, and good tannin backbone. A graceful, energetic red with obvious potential, it's already delicious, but well worth cellaring to 2026+. Certified organic."



"Gorgeously aromatic and inviting, the bouquet shows Black Doris plum, violet, cured meat and warm spice aromas, followed by a wonderfully weighted palate delivering terrific fruit power backed by layers of grainy tannins, finishing impressively long and sturdy. A magnificent expression of the variety. Certified organic. At its best: now to 2031."

Rated Excellent & 93/100 Cameron Douglas MS, December 2023 (2021 Vintage)

"This very famous northern Italian variety is beginning to see more plantings in Aotearoa New Zealand. This example showcases the perfumes and fruit core scent that define the variety with cherry and strawberry laced with clay minerals and salty chalk, some mushroom and ethereal floral layers. Complex, firm and dry, bold tannins and acid structure, ripe fruits and complexity that will develop overtime. A wine that should be explored beginning 2025 through 2035. I am excited to see this variety get established in New Zealand."

CONTACT VINO FINO

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