

# **ROCKBURN PINOT GRIS 2023**





Original price was: \$30.99.\$26.99Current price is: \$26.99.

Product Code:	4498	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
Producer:	Rockburn		0115
		Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



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## TASTING NOTES

#### Winery notes (2023 Vintage)

"On the picturesque Gibbston Back Road you will find our Pinot Gris Vineyard. Grapes were hand harvested early morning then quickly returned to the Rockburn Winery and fermented in small batches. Parcels of the youthful pinot gris have then been subtlety aged in older French oak, thus adding additional layers of texture and weight to the palate and enhancing those exceptional aromatics and flavours.

On the nose you'll find aromas of ripe peach, nectarine, and Nashi pear with a vibrant luscious palate and long, zesty finish. Complements rich or light seafood meals and most spiced cuisine, very versatile."

Reviews for previous vintages below...

## 5 Stars & 94/100 Sam Kim, Wine Orbit, May 2022 (2021 Vintage)

"It's elegant and delicately expressed on the nose showing nectarine, green pear, lemon pith and subtle flinty notes, leading to a finely textured palate delivering excellent focus and linear mouthfeel. Firmly structured by vibrant acidity, finishing persistent and mouth-watering. At its best: now to 2026."

### 5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, May 2022 (2021 Vintage)

"Bright, pale yellow with depth, even colour throughout. The nose is gently-full, with soft aromas of ripe Peckham pear, yellow



nectarine, white floral, honey and spice. Medium-bodied, dry-ish to taste, succulent aromas of Peckham pear, nectarine entwined with ginger, white pepper and a honied note; salivating acidity provides a crisp balance to the sweetness, led a juicy finish. A slightly oily mouthfeel reflects minerals and fine-textured phenolics. This crisp, dry-ish Pinot Gris possesses lush fruit and spice with a refreshing, moreish finish. Match with spicy fishcakes and chilli pork over the next 3-5 years. Fruit from Gibbston Back Road Vineyard, handpicked, fermented to 12.5% alc, 6 g/l RS in stainless steel and barrel."

#### 92/100 David Walker Bell, WineFolio.co.nz, May 2022 (2021 Vintage)

"Golden yellow straw coloured, with green edges; and a lively nose filled with classic Pinot Gris aromatics – pear, guava, rockmelon, lime leaf, mandarin, ginger and lychee. Central Otago summer sunshine in a glass – off-dry, warming, rich and ripe. A good wave of acidity, a little fruit tannin tang, with stony minerals and green herbal notes emerging as the wine opens up. Cardamom and white pepper with a honeycomb sweetness and a shortbread cookie note of baking spices. Lovely broad texture at the back of the palate, showing a gentle waxiness into the drier, zesty finish."

## CONTACT VINO FINO

https://vinofino.co.nz

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

**OPEN HOURS** 

### VISIT VINO FINO

188 Durham St South, Christchurch

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