

# VINO FINO

Explore a World of Wine

## ROCKBURN PINOT NOIR 2022



Original price was: \$50.99. ~~\$42.99~~ Current price is: \$42.99.

Showing classic Rockburn elegance, integrity and balance.



Product Code:	6002	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
		Natural:	Vegan Friendly



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Wide  
Delivery



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### TASTING NOTES

#### Gold Medal - New Zealand International Wine Show 2023

#### Winery notes (2022 Vintage)

"The 2022 vintage yielded beautiful fruit from each of our sites, which we have simply guided gently through to the bottle with minimal handling. Our "hands-off" approach delivers a pure expression of Central Otago to your glass; an expressive nose and deeply fruited palate displaying vibrant notes of red and black cherry, rich mocha and supple, silky tannins leading into a very long finish. As always this wine shows classic Rockburn elegance, integrity and balance. Enjoy with friends over the next 4-9 years."

#### 5 Stars & 95/100 Sam Kim, Wine Orbit, April 2023 (2022 Vintage)

"Seductive and inviting, the bouquet shows sweet plum, rich floral, clove and toasted nut aromas, followed by a silky-smooth palate offering finely layered mouthfeel combined with plush texture and grainy tannins. It's supple and flavoursome with sensual complexity. At its best: now to 2032."

#### Rated Excellent & 94/100 Cameron Douglas MS

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(2022 Vintage)

"Complex, soft, caressing bouquet, varietal and new, sweet, ripe red fleshed fruits and gentle layers of wood spice. Plum and cherry, raspberry flesh and baking spices. There's no mistaking this wine has pinosity and charm. Equally delightful on the palate with core flavours that mirror the bouquet, an abundance of fine polished tannins and backbone of acidity for freshness and longevity. Wood flavours and structural attributes need more time to integrate, this wine will reward with more complexity and character if given the time. Well made with a lengthy finish, packed with pinosity and style. Best drinking from late 2024 or early 2025 through 2030+."

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**4 ½ Stars Yvonne Lorkin** (2022 Vintage)

"Winemaker Malcolm Rees-Francis has selected fruit from their Parkburn and Gibbston Valley Back Road vineyards to star in this, one of New Zealand's most consistent and reliably tasty pinot noirs. The nose of the 2022 shows classic cherry, black tea and raspberry jus notes on the nose and palate. A seam of smoky spices and sandy tannins stitch together a cloak of blueberry and cocoa characters. Nicely made and a wine list classic."

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**4 ½ Stars Michael Cooper** (2022 Vintage)

"This consistently stylish blend of Parkburn (principally) and Gibbston grapes typically has concentrated cherry, plum and dried-herb flavours, silky-textured and perfumed. The 2022 vintage was estate-grown and hand-harvested at Parkburn, in the Cromwell Basin (85 per cent) and at Gibbston (15 per cent), and matured for 10 months in French oak casks (33 per cent new). Ruby hued, it is a fragrant, supple, strongly varietal wine, with very good depth of ripe cherry, plum and spice flavours, finely integrated oak adding complexity, moderate acidity and gentle tannins. A very smooth, harmonious wine, it's already drinking well, but likely to be at its best 2025+."

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## 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