

RUA PINOT NOIR 2023





Original price was: \$29.99.\$25.99Current price is: \$25.99.

This value packed Central Otago Pinot is one of our biggest selling and much loved wines.

Product Code:	4002	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		NOII
		Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Rua was formerly part of Akarua, formed by Sir Clifford and Lady Mary Skeggs back in 1995 but more recently sold to iconic French wine producer Edmond de Rothschild Heritage. The Skeggs family still own and operate 90 hectares of established vineyards in the Pisa and Bannockburn sub regions of Otago and have kept the iconic Rua label under its new Mora brand.

Rua Central Otago Pinot Noir is always one of our biggest selling and much loved wines. The 2023 vintage sees the good form continue. The wine making team for Rua have been well recognised for the ability to make impressive Pinot Noir and at this price point you would do well to find better. Reliable and just plain delicious!

Winery notes (2023 Vintage)

"The 2023 RUA Pinot Noir has a rich and generous palate, with black cherry, raspberry and plum notes supported by vanilla and classic Central Otago dried herbs. A subtle spiciness adds to the complexity. The silky tannins are well integrated in this fresh and vibrant Central Otago Pinot Noir.



After harvesting, the fruit was processed into stainless steel fermenters and inoculated with a range of Pinot Noir yeasts. After remaining on skins for 23 - 32 days, it was gently pressed off. Approximately 15% of new oak influence in the wine. This provides fine integrated tannins and fruit structure."

5 Stars & 94/100 Sam Kim, Wine Orbit, August 2024 (2023 Vintage)

"It's splendidly ripe and aromatic on the nose, showing sweet cherry, rich floral, olive and toasted almond notes, leading to a finely flowing palate that's succulent and supple. Beautifully composed and expressed with juicy fruit intensity, offering fabulous drinking. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, August 2024 (2023 Vintage)

"There's no mistaking the signature of the variety and place of origin for the wine, scents of ripe dark cherry flesh, a fine savoury quality and shattered stone earth suggestions. Youthful with a tautness as the wine touches the palate, tannins have a energised grip and acidity adds crunch and freshness. Core flavours reflect the bouquet with layers of lees and red berries, vanilla and baking spices of oak. Plush and fresh with good drinking today, best drinking from late 2025 through 2030+."

4 Stars Cuisine Pinot Noir Tasting, April 2024 (2023 Vintage)

"Bright and youthful in the glass and on the nose with lots of lovely lifted primary aromas singing in the glass. The palate is light and elegant with clean red fruit flavours alongside rhubarb and an attractive light toast."

CONTACT VINO FINO

OPFN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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