

VINO FINO

Explore a World of Wine

SAINT CLAIR OMAKA RESERVE PINOT NOIR 2023



\$34.99

Double Gold Medal Winning Marlborough Pinot



Product Code:	61348	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	12.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
Producer:	Saint Clair	Natural:	Vegan Friendly



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TASTING NOTES

Gold Medal - Marlborough Wine Show 2024

Gold Medal - National Wine Show of Aotearoa New Zealand 2024

Winemaker Kyle Thomson describes this as "The Best of the Best". This delicious wine hails from a carefully selected parcel of Saint Clair's renowned Delta vineyard, with an additional barrel selection to ensure only the finest make it to bottle. Vibrant, naturally bright fruit characters are beautifully layered with savoury nuances, delivering depth, complexity, and a seamless spread across the palate.

Winery notes (2023 Vintage)

"Intensely aromatic with black fruit characters and notes of flint. An elegant wine displaying flavours of dark cherry and crushed thyme combined with savoury notes. The palate is full bodied with silky tannin and toasted oak on the lingering finish.

Predominantly sourced from a single vineyard in the Delta region within the Southern Valleys sub-region of Marlborough. A

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naturally low cropping vineyard that produces tight bunches with small berries which intensifies the flavour and concentration of the wine. This wine contains clones 115 and a whole cluster component of 18 per cent. The vineyard was harvested at the optimum ripeness and flavour profile."

Rated Excellent & 93/100 Cameron Douglas MS, June 2025 (2023 Vintage)

"Bright red and ruby core leads to a bouquet of freshness and style lead by a varietal signature of cherry and purple flowers, blackcurrant and rose then layers of baking spice and earth smoke. On the palate a delicious wine with and exuberant freshness and texture. Dry with an abundance of fine polished tannins, medium+ acid line and flavour core that reflect the bouquet. Persistent with some youthful tautness, balanced and well made. Best from late 2026 through 2031+."

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