

VINO FINO

Explore a World of Wine

SAINT CLAIR PIONEER BLOCK 28 CAMP BLOCK PINOT BLANC 2022

HOT
PRICE



94



VINO
VALUE



\$19.99

A Wonderful Example of NZ Pinot Blanc



Product Code:	5681	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Pinot Blanc	Grape:	100% Pinot Blanc
Producer:	Saint Clair	Natural:	Vegan Friendly



New
Zealand
Wide
Delivery



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TASTING NOTES

Pinot Blanc is, as the name suggests, the white mutation of Pinot Noir and is also related to Pinot Gris. Although very common in Europe - Alsace, Northern Italy, Germany, Austria - it has never really taken off with producers here in NZ. A shame really as it can produce a wonderful wine especially one such as this. Dry and fruity this is a pleasure to drink.

Winery notes (2022 Vintage)

"Named Camp Block as the vineyard site was used as a camp for the Royal New Zealand Air Force in the Second World War. The grapes were gently harvested and pressed. The free run juice was fermented in stainless steel with the selected yeast M2. Post fermentation the wine was left on lees to add complexity and roundness to the palate. Components of two selected parcels were blended post ferment, lightly fined and carefully finished for bottling.

Delicate white flowers and perfumed white peach with a hint of nutmeg spice. Elegant and layered with flavours of white stonefruit and freshly cut apple. The palate displays crisp bright acidity with a full mouthfeel and a chalky minerality."

Rated Excellent & 94/100 Cameron Douglas MS, March 2024 (2022 Vintage)

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"Lovely purity of fruit with scents of flowers and white fleshed stone fruit, citrus and spice. Flavours on the palate mirror the bouquet driven by a backbone of acidity and freshness, spice and purity of fruit. There's a light saline touch, satin texture and balanced lengthy finish. Well made and ready to drink from 2024 through 2029+."

5 Stars & 93/100 Sam Kim, Wine Orbit, September 2024 (2022 Vintage)

"The delicately expressed bouquet shows lemon pith, lime cordial, jasmine, and flinty aromas, offering excellent fruit purity and elegant complexity. It's equally refined in the mouth with excellent weight and vibrancy, wonderfully framed by fine texture and racy acidity. Mouth-watering and persistent. At its best: now to 2028."

4 ½ Stars Michael Cooper, NZ Listener, March 2025 (2022 Vintage)

"Grown west of Renwick, this very easy-drinking wine was tank fermented and aged on its yeast lees. Medium-bodied, it has strong, fresh, peachy, gently spicy flavours, dry and well-rounded. **Generous and very harmonious, with a distinct touch of class**, it's a drink now or cellaring proposition."

4 Stars Cuisine NZ Other Whites Tasting, March 2025 (2022 Vintage)

"A quiet achiever with a restrained nose of white peach and green mango alongside citrus aromas. The palate is well constructed with everything in the right place and bright acid that carries the flavours through to the juicy finish."

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

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Christchurch