

VINO FINO

Explore a World of Wine

SATO BANNOCKBURN PINOT NOIR 2023



\$66.99



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|---------------|---------------|----------|-------------------|
| Product Code: | 5485 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Sub Region: | Bannockburn | Alcohol: | 13.4% |
| Style: | Red | Grape: | 100% Pinot Noir |
| Variety: | Pinot Noir | Natural: | Certified Organic |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2023 Vintage)

"Domain Road Vineyard. Soil: Clay loam from the remain of an ancient lake. Viticulture: No pesticides, herbicides, systemic fungicides or inorganic fertilisers used. Harvest: Hand picked. 17 April 2023. Vinification: 10% whole bunch. 17-20 days on skins. No additives except for 15 g/L sulphites before bottling. Maturation: 12 months in French oak barrels. 15% new oak. Bottled: 8 May 2024 without fining or filtration. 4263 bottles produced."

95/100 JamesSuckling.com (2023 Vintage)

"Complex aromas of dried strawberries and green tea with some bark and mushrooms. Medium-bodied, this has soft and very fine tannins that give form to the wine overall, delivering similar flavours to the palate at the end. Unique pinot character here in an agile and airy way. Drink or hold."

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