

# SATO PINOT GRIS L'ATYPIQUE 2023



#### \$49.99

Product Code:	5202	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	12.8%
Style:	Orange	Grape:	100% Pinot Gris
		Natural:	Practising Organics





Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Here is Yoshiaki & Kyoko's L'atypique ('Atypical') or Skin-Contact/Orange Pinot Gris. Rose gold-copper in colour, this extended skin-contact Pinot Gris has great tannin structure and flavour but is nicely integrated from its time in barrel. Delicious as ever!

#### Winery notes (2023 Vintage)

"Natural yeast fermentation. Kept on skins for 29-36 days. No additives except for <15 mg/L sulphites added before bottling . 14 months in French oak barrels. Bottled: 24 July 2024 without fining or filtration."

Reviews for the 2022 vintage below...

#### 92/100 Kasia Sobiesiak, The Wine Front, May 2024 (2022 Vintage)

"Coral colour and all things orange with glimmers of red fruit, hibiscus, strawberry, some watermelon, very aromatic with orange peel, but flavours of light amaro, Aperol, savoury and citrus-driven with an assertive, firm and fine texture of wet terracotta and just a smidge of woody spice and mint in the finish. All so well-measured and balanced."



## **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

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