

VINO FINO

Explore a World of Wine

SCOUT PINOT x PINOT 2024



\$36.99

Product Code:	7907	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Red Blend	Grape:	Pinot Noir, Pinot Gris



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TASTING NOTES

Winery notes (2024 Vintage)

"Pinot Noir x Pinot Gris. Two varieties not often blended together, but have resulted in a bright, light, crunchy delicious red wine. Our ode to Beaujolais!

This wine is sourced from two vineyards in Central Otago. Organically grown and hand harvested. Components of this wine were allowed to undergo spontaneous carbonic maceration over 7-14 days. After this time, the grapes were foot stomped and finished ferment on skins. Once pressed, it was aged in old oak for 6 months before bottling in September."

91/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2024 Vintage)

"The 2024 Pinot X Pinot is 100% carbonic maceration, 50/50 whole berry/whole bunch in small picking bins that are sealed for three weeks. The fruit is then foot stomped (this vintage by winemaker Sarah and Greg's three-year-old wearing Spiderman boots). The wine is then matured for four months, bottled early and released for summer with the intention of "chilled red" territory. The wine is incredibly fragrant and perfumed, and this carries through onto the palate. It is electric and fresh, with more tannic fortitude than the style would give it credit for, which no doubt drives the success of the wine. There is a small amount of Pinot Gris added at blending prior to bottling, and this surely contributes to the floral freshness of the wine. It's delicious."

91/100 Stephen Wong MW, The Real Review, April 2026 (2024 Vintage)

"A fresh, vibrant blend of pinot noir and pinot gris from two vineyards, one in Lowburn and the other in Bannockburn, this is a new-wave light and crunchy red which suits autumn's crisp evenings (or you could give it a light chill). Made using carbonic maceration of 7-14 days, it was then aged in old oak barrels for six months. Now having spent a year in bottle, it is at its

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apogee and has fully unfolded for delightful drinking.

A juicy and bright-fruited light red, this bursts with crisp carbonic maceration flavours of Bing cherry, pear drop and raspberry candy. Forward, accessible and very charming, the mouth-filling sweet fruit is trimmed in fresh, powdery tannins which add to the crunchiness. Flowing and effortless on the finish, it can be enjoyed (with a slight chill) over the warmer months."

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