

SEA LEVEL HOME BLOCK PINOT GRIS 2023



Original price was: \$23.99. ~~\$19.99~~ Current price is: \$19.99.



This Nelson Pinot Gris is one of our Best Sellers for Good Reason!

Product Code:	4549	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Pinot Gris	Grape:	100% Pinot Gris



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

The 2023 Sea Level Pinot Gris is again a delicious rendition in the dry style (2.0 g/L RS) that has seen Sea Level pick up multiple trophies and gold medals with previous releases. The fruit for this wine comes off the Smail family's picturesque 'Home Block' vineyard at Mariri, opposite the Kina Peninsula in Nelson and the wine is made by Sam Smail (ex Whitehaven).

Showing plenty of flavour - white peach, melon, crunchy pear and citrus, it's deliciously dry and fresh yet with enough richness, and depth to give it beautiful balance and excellent persistence through the gently drying finish. A really enjoyable Pinot Gris.

Winery notes (2023 Vintage)

"Aromas of ripe red apple, quince and poached pear fruit flavours, with some nutmeg and cinnamon spice notes. A medium bodied wine with a light spritz and vibrant acidity. The apple and pear fruit flavours persist on the textural, dry mineral finish.

The fruit was hand-picked in cool morning conditions and whole bunch pressed. The heavy pressings were fined before adding back to the free-run juice. Fermentation followed with selected yeast strains to aid texture and the fruit's inherent aromatics. The wine was aged on yeast lees for 2 months before bottling in mid-July."

5 Stars & 93/100 Sam Kim, Wine Orbit, October 2023

VINO FINO

Explore a World of Wine

(2023 Vintage)

"Beautifully ripe and elegantly fragrant, the wine shows Asian pear, citrus peel, Gala apple and subtle spice aromas, followed by a succulent palate offering bright fruit flavours with smooth texture and rounded mouthfeel, finishing lingering and juicy. At its best: now to 2027."

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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