

# VINO FINO

Explore a World of Wine

## SEA LEVEL HOME BLOCK PINOT GRIS 2024



TOP  
SELLER



\$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 2024 Sea Level Pinot Gris is again a delicious rendition in the dry style (3.7 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 (2024 Vintage)

"Lifted aromas of spiced pear and red apple fruit, with complexing hints of nougat and ginger spice. This is a medium-bodied wine with a soft texture and fresh acidity. Fresh fruit and spice notes flavours persist on the long, clean 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, February 2024 (2024 Vintage)

"It's elegantly fragrant on the nose, showing Gala apple, green pear, lemon peel, and subtle spice aromas. The palate delivers

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juicy fruit flavours with fine texture, well supported by bright acidity, finishing lingering and vibrant. At its best: now to 2027."

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## 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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