

# VINO FINO

Explore a World of Wine

## SOHO ZIGGY PINOT GRIS 2023



Original price was: \$22.99.~~\$15.99~~Current price is: \$15.99.

Crowd Pleasing Pinot Gris - Full of Stardust



Product Code:	5204	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Pinot Gris	Grape:	100% Pinot Gris



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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## TASTING NOTES

### Gold Medal - New World Wine Awards 2023

Sourced from Soho's Jomara and Yarrum vineyards in Marlborough the Gold Medal winning Ziggy is about the most crowd-pleasing style of Pinot Gris you will come across. Everything in perfect balance, with all the hallmarks of a perfect fridge staple. Juicy, rounded citrus and stone fruits with a touch of spice and beautifully balanced acidity matched with the perfect amount of sweetness (just off dry)

As Candice Chow says below..."Match with pulled pork tacos and popcorn chicken..." and you are looking at a pretty fantastic gastronomical experience right there!

### Winery notes (2023 Vintage)

"Dry in style, the palate is textural & lively with succulent pears, juicy citrus & ginger spice. Ziggy, authentically giving our taste buds a hedonic thrill."

### 5 Stars & 93/100 Sam Kim, Wine Orbit, August 2023 (2023 Vintage)

"It's charming and elegantly fragrant on the nose with green pear, apricot, rockmelon and white floral aromas, followed by a

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finely flowing palate that's ripe and supple. Beautifully rounded and juicy with a lengthy tasty finish. At its best: now to 2026."

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**5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, September 2023** (2023 Vintage)

"Bright, even, pale straw-yellow. This has a gently full, rich bouquet with pear, melon, spice and honeysuckle aromas. Medium-bodied, aromas of pear and its skins melded with melon, honeysuckle and an amalgam of spice. The wine is rich with lovely concentration, and lively acidity elevates and extends the finish. Match with pulled pork tacos and popcorn chicken over the next 2-3 years. 12.5%alc."

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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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