

# VINO FINO

Explore a World of Wine

## STARBOROUGH SONS OF THE SOIL PINOT GRIS 2025



\$16.99

5 Star Quality Pinot Gris

Product Code:	4086	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	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

Starborough wines have been making their mark over the past 4-5 years with their Sauvignon Blanc and also with their consistently 5 star rated Pinot Gris. Made in the drier style with richness from partial barrel ferment and extended lees contact. It has nice weight and succulence showing excellent fruit intensity and a silken texture.

#### Winery notes (2025 Vintage)

"A stylish wine with a delicious palate displaying concentrated white and yellow stonefruits, lifted exotic florals, fresh pears and chalky minerals. The wine shows beautiful fruit intensity with silky texture and refreshing acidity, leading to a lingering smooth finish.

The fruit was crushed and following settling the clear juice was racked to stainless steel and fermented using selected yeast at cool temperatures. Fermentation was stopped at 5.4 g/l residual sugar. Before blending, the individual components were left on light yeast lees for three months to build additional texture and creaminess to the palate."

#### 5 Stars & 93/100 Sam Kim, Wine Orbit, August 2025 (2025 Vintage)

"Beautifully fruited and elegantly fragrant, showing apricot, rockmelon, Nashi pear, and lemon peel aromas on the nose, leading to a succulent palate that's rounded and supple. Wonderfully framed by silky texture and refreshing acidity, offering

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terrific drinking. At its best: now to 2028."

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**5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, November 2025** (2025 Vintage)

"Bright, even, pale straw yellow. The nose is gently full, with aromas of ripe apple, quince, honeysuckle and dusty spice. Medium-full bodied, packed with aromas of ripe apple, quince, followed by honeysuckle and grounded ginger. Flavour is rich with excellent intensity, accompanied by lively acidity, carrying along a fine-textured palate to a dry, spiced finish. Match with pork satay and grilled fish over the next 3 years. Fermented to 13.5% 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