

TE MATA ESTATE ALMA PINOT NOIR 2024

Award badge and or type under the price

\$59.99

Award badge

Award badge

Award badge

Product image

Alma Pinot Noir is a worthy addition to the Te Mata showcase stable of wines.

Product Code:	3707	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Pinot Noir	Grape:	100% Pinot Noir
Producer:	Te Mata Estate		



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



Click & Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

For us, this is the surprise package in the 2024 lineup - far from being down the pecking order for Te Mata Reds, this Pinot Noir stands high on its own, and deserves its place in the Showcase lineup - A more structured expression, yes - but wonderfully composed!

The Alma Pinot Noir is a superb new addition to Te Mata Estate's premium range. Long-established masters of Bordeaux style reds, Te Mata have been growing and making Pinot Noir (for export only) for over twenty years. It is only now with some serious vine age and the necessary winemaking experience that they have felt they could release a small parcel of this premium Hawkes Bay Pinot Noir.

Winery notes (2024 Vintage)

"Alma celebrates Dr James Thomson, a hero of the 1854 Battle of the Alma during the Crimean War and forefather to Te Mata Estate's Buck family. Knowing the vanquished enemy soldiers had already contracted cholera, Dr Thomson volunteered to tend to their wounds, saving the lives of over four hundred, and sacrificing his own in the process. The medal he was awarded for this selfless act of valour appears on the label of Alma Pinot Noir.

Alma '24 presents a captivating cherry red hue with a hint of purple. Its aroma is immediately enticing, featuring redcurrants, strawberries, fresh prunes, and ripe raspberries, complemented by delicate notes of violet, thyme, sage and warming chai

VINO FINO

Explore a World of Wine

spices. On the palate, the wine's weight and volume are further enhanced, creating a velvety texture that balances refreshing fruit with powdery tannins. Dark cherries and ripe plums blend seamlessly with liquorice and mulberry, culminating in a long finish of fruit sweetness and spice. A masterpiece of detail and concentration and irresistibly enjoyable.

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing. The separate wines were all run to a mixture of new and seasoned French oak barriques for 10 months' maturation, with 33% being new oak."

5 Stars & 96/100 Sam Kim, Wine Orbit, February 2026 (2024 Vintage)

"This is sweetly fruited and seductively fragrant, revealing ripe cherry, Black Doris plum, smoked game, thyme, olive, and toasted almond characters with an Asian spice undertone. It's silky- smooth and supple in the mouth, offering a beautifully layered mouthfeel backed by finely infused tannins, making it superbly structured with a sustained, complex finish."

94/100 James Suckling (2024 Vintage)

"Smoky aromas of fresh and dried strawberries with orange peel follow through to a medium- to full-bodied palate. Lightly dry tannins frame the wine beautifully. So savoury. Solid and structured yet highly approachable at the end. Drink or hold."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2024 Vintage)

"A very modern expression with a foundation core of ripe, almost intense scents of cherry and raspberry, and some heirloom red apple skin ideas. Youthful and appealing, shape and form, supple qualities. Dry, some tension with acidity and fine tannins have a grab and squeeze on the palate carrying a coarse-silk mouthfeel enhanced by the acid line. Firm, dry, youthful with plenty of tension and some poise. Well made, VG length and lots of style."

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