

# **TEITEI PINOT NOIR 2020**









Original price was: \$34.99.\$29.99Current price is: \$29.99.



| Product Code: | 2566        |
|---------------|-------------|
| Country:      | New Zealand |
| Region:       | Marlborough |
| Style:        | Red         |
| Variety:      | Pinot Noir  |
|               |             |

| Closure: | Screw Cap          |
|----------|--------------------|
| Unit:    | Each               |
| Volume:  | 750ml              |
| Alcohol: | 12.2%              |
| Grape:   | 100% Pinot<br>Noir |
| Natural: | Natural Wine       |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Alejandra Ruiz L., Winemaker notes (2020 Vintage)

"My winemaking style is very respectful with the varietal characteristics of this particular Pinot, Wild Fermented, unfined and unfiltered, therefore Vegan friendly. It's a lovely wine, bright, fresh and fruit-driven (Strawberries and red fruit), very Marlborough style, with pleasing light tannin extraction and great length. It's a Pinot that could be consumed at a natural temperature but also chilled. It's a great red for spring and summer.

Teitei is a wine made to save lives and bring people back home. For those who love exploring the mountains but sometimes get into trouble and need to be rescued. Land Search and Rescue (LandSAR) and Christchurch Alpine Cliff Rescue (ACR) are always there when these unfortunate events happen, ready to help at any time of the day. By purchasing this wine, you are donating \$10 per bottle to Oxford LandSAR and Christchurch Alpine Cliff Rescue (ACR), two specific groups that helped in Arthur's Pass during an incident in October 2021 where my best friend and I became separated and my friend, unfortunately, lost her life. She put her heart and soul into helping people, she volunteered for St John, Red Cross, and Civil Defence. This Project is part of her legacy."

## 5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, January 2022 (2020 Vintage)

"Bright, light ruby-red, even colour throughout. The nose is voluminously out of the glass with an elegant expression, savoury aromas of earthy clay, slightly meaty expression melded with cherries, ripe raspberries and a hint of pepper and blossom. Medium-light bodied, vibrant raspberries, red cherries nuances tamed by earth, a touch of black pepper dust and pretty floral essence. The mouthfeel is ethereal and silky; supple tannin coated the palate with a thin veil reminiscent of ash and fine clay.



Acidity is lacy, supporting a lively drive and dusty pepper lingers for a long, elegant finish. This is a delicate, enticing Pinot Noir with excellent balance and elegance. Match with roasted quail and pork rillette over 3-5 years. Wild fermented to 12.2% alc, unfiltered."

CONTACT VINO FINO

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