

VINO FINO

Explore a World of Wine

TERRACE EDGE PINOT GRIS 2023



Original price was: \$29.99.~~\$23.99~~Current price is: \$23.99.

Medium Sweet Organic Pinot Gris
"Gorgeously flavoursome with seductive complexity"

Product Code:	5934	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Organic
Producer:	Terrace Edge		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Vineyard of the Year - NZ Organic Wine Awards 2021

Winery notes (2023 Vintage)

"Medium-dryish to taste - it's rich and complex. Varietal flavours are accumulated through hang time on the vines well into autumn. We ferment 60% of the fruit in oak barrels, which adds complexity of flavour and velvety mouthfeel. The nose is fragrant with stone-fruit and the palate is rich with pear and spice."

5 Stars & 94/100 Sam Kim, Wine Orbit (2023 Vintage)

"Wonderfully ripe and perfumed, the bouquet shows apricot, mango, poached pear and warm spice aromas, leading to a concentrated palate offering rich texture and expansive mouthfeel. Gorgeously flavoursome with seductive complexity, making it highly enjoyable. Certified organic. At its best: now to 2030."

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

"Bright, even, pale yellow. This has a crisp, lifted bouquet with Nashi pear, apple, blossom and delicate spice aromas. Medium-full bodied, dry-ish to taste, aromas of Nashi pear, apple melded with citrus peels, blossom and ginger. A hint of sweetness provides weight, along an oily line flows bright acidity, carrying an elegantly spiced crisp finish. Match with chicken terrine and five-spice pork over the next 3-4 years. 60% of the fruit was fermented in oak barrels, 13.5% alc. Organic certified."

92/100 Cameron Douglas MS, December 2023 (2023 Vintage)

"Deepening straw hues and polished appearance lead to aromas and flavours of fresh apples and a leesy lager taste, fresh green pears and a clay mineral quince quality. Delicious, fresh and just dry as the wine touches the palate. Flavours are persistent with apple and pear then a lite-beer note which I find very appealing. Ready to drink from early 2024 through 2027."

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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