

VINO FINO

Explore a World of Wine

TERRACE EDGE PINOT GRIS 2024



\$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:	Certified Organic
Producer:	Terrace Edge		



New Zealand
Wide
Delivery



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for Christchurch
orders \$150.00
and over



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TASTING NOTES

Vineyard of the Year - NZ Organic Wine Awards 2021

Winery notes (2024 Vintage)

"We aim to produce a rich aromatic wine with outstanding complexity. Cropping levels are kept low to ensure the fruit is concentrated. Varietal flavours are accumulated through hang time on the vines well into Autumn. 60% is fermented in aged oak barriques to add complexity and texture. The remaining 40% is fermented in stainless steel to maintain fresh fruit characters."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Wine Reviews, December 2024 (2024 Vintage)

"Bright, even, pale yellow. The nose is intense and focused, with aromas of pear, pear blossom, talcum, peach and spice. Full-bodied, off-dry to taste, aromas of pear and pear blossom intertwined with peach puree and five-spice. The creamy, oily

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mouthfeel is packed with pure fruit, lively acidity carries spice along an expressive, long finish. This Pinot Gris is complex and rich with deep layers and texture. Match with pork roast and Asian fare over the next 3-5 years. 15% fermented in seasoned oak barrels. BioGro organic certified."

Read Reviews for the 2023 Vintage below...

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."

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