

TERRACE EDGE PINOT NOIR 2023

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\$24.99

BEST PRICE IN YEARS! Delicious Local & Organic Pinot Noir at a Fantastic Price!

Product Code:	5852	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified 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 - New Zealand Organic Wine Awards 2025

Terrace Edge is one of our favourite local North Canterbury producers, and we’ve been selling their wines for years. We genuinely can’t remember ever having their Pinot Noir at just \$24.99. For organically grown Pinot Noir from the Vineyard of the Year at the 2025 New Zealand Organic Wine Awards, that is seriously sharp buying.

The 2023 is silky, savoury and beautifully put together, with dark cherry and plum fruit, a little spice and fine, polished tannins. Proper North Canterbury Pinot, grown just up the road, at a price we haven’t seen in a very long time.

Winery notes (2023 Vintage)

"We are ultra-fastidious in our organic Pinot Noir vineyard to ensure the fruit has intense concentration of flavour. This

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involves much careful hand work to moderate crop levels and expose the fruit to the sun.

The aim is a wine with many layers of complexity. Our approach is gentle and traditional - after destemming, the grapes were transferred to open top fermenters, where they were cold soaked. Native fermentation generally started after 5 days. The cap was plunged manually to achieve delicate extraction of tannin and colour from the skins. Post fermentation maceration lasted for up to 3 weeks to allow ripe fruit tannins to soften, flavours to deepen, and gain complexity. The wine was pressed into French oak barriques (25% new) and aged for 11 months."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2025 (2023 Vintage)

"Complex and elegantly expressed, the wine presents aromas of black plum, olive, cured meat, clove, and nutmeg on the nose. It's succulent and finely flowing in the mouth, offering succulent fruit flavours with silky texture and layers of fine tannins, making it wonderfully harmonious and persistent. Certified organic. At its best: now to 2031."

91/100 JamesSuckling.com (2023 Vintage)

"Juicy and fruity, showing sour cherries, frozen berries and some dried herbs. Medium-bodied with fine tannins and crisp acidity. Lively and crunchy with a fresh finish. From organically grown grapes."

90/100 Cameron Douglas MS, October 2025 (2023 Vintage)

"Varietal, fresh, youthful and gently spiced with dried herb and a clay stony mineral suggestion. Flavours on the nose and palate deliver dark plums and cherry, rosemary and dried herbs. There's a barrel smoke drift and baking spices layer all adding up to complexity with mouthfeel from tannins and a backbone of acidity. A touch of chalkiness and medium length. Well made with a ready to drink suggestion of 2026 through 2030."

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