

# VINO FINO

Explore a World of Wine

## THE BONELINE PINK NOISE ROSÉ 2023



Original price was: \$41.99. ~~\$36.99~~ Current price is: \$36.99.

Product Code:	3917	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.5%
Style:	Rosé	Grape:	61% Pinot Noir, 30% Cabernet Franc, 8% Merlot, 1% Syrah
Producer:	<a href="#">The Boneline</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Initial aromas of summer berries, crushed redcurrants and juicy rockmelon supported with underlying sweet citrus notes and hints of hot wet river rocks. The palate follows the aromas with bright red berries interwoven with watermelon and pink grapefruit threads. The juicy and textural mouthfeel is balanced by a fresh acid line with a saline reprise, providing a cleansing dry finish that lingers well after the wine is gone.

This years Pink Noise Rose' is made up of four varieties - Pinot Noir, Cabernet Franc, Merlot and Syrah. Our organically grown grapes are hand harvested then whole bunch pressed gently over 5 hours. The juice is settled overnight before racking off gross solids taking only fluffy lees. 10% of the Pinot Noir stays on gross lees and is held at 2 degrees for stabulation over 7 days, this involves stirring the lees in the juice every 12 hours for 7 days, increasing the aromatics and the texture in the resulting wine. Fermentation is allowed to proceed slowly at low temperature and stopped when the sugar, acid, alcohol and phenolics are in balance. All batches are fermented in stainless steel except for the 10% mentioned, which is fermented and aged in old French oak barrels. The wine is racked and spends 6 months on fine lees before bottling."

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

"Aromas and flavours of plums and raspberries, red apple skin and cherry flesh. Some super fine fruit tannins and acidity lock in the foundation structure with core fruit flavours persistent. Crisp, satin texture, plenty of acidity and freshness, perfectly

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balanced and ready for drinking from day of purchase through end of summer 2025."

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## 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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