

## THE MARLBORIST PINOT NOIR 2022







Original price was: \$54.99.\$48.99Current price is: \$48.99.

Product Code:	7997
Country:	New Zealand
Region:	Marlborough
Style:	Red
Variety:	Pinot Noir

Closure:	Screw Cap
Unit:	Each
Alcohol:	13.5%
Grape:	100% Pinot Noir





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## TASTING NOTES

## Winery notes (2022 Vintage)

"An ethereal, perfumed Pinot Noir hailing from Marlborough's Southern Valleys. Replete with an enticing combination of raspberries, rose petal and red plum compote, underpinned by an elegant, finely structured tannin profile, with hints of cinnamon-clove spice and a dry, earthy finish.

Fruit was sourced from the historic Auntsfield Vineyard in the Ben Morven Valley and The Wrekin Vineyard at the head of the Brancott Valley. A mixture of clones 5, 114, 115, 667, 777 and Abel are grown on wind-blown, loess clay soils overlying greywacke bedrock that typify the sub-region. A combination of low yields, organic and biodynamic practices allow the vines to ripen beautiful, black bunches of intensely flavoured fruit.

Picked over three weeks starting mid-March, the fruit was harvested by hand and transported to the winery where it was chilled overnight. The majority of fruit was carefully destemmed into small fermentation vessels while a portion of whole-bunch fruit was also included. After several days cold-soaking on skins, the fermentation spontaneously commenced by indigenous yeast and was followed by gentle, daily hand-plunging. Following fermentation, the wine was drained off skins and transferred to a combination of French oak puncheons and barrels. The wine was aged in oak for 11 months before being transferred out just in time for the 2023 harvest. Each batch was kept separate until June when the blend was assembled and settled prior to bottling in July."

## Rated Outstanding & 95/100 Cameron Douglas MS, September 2023 (2022 Vintage)

"A bouquet of pinosity and style, fragrance and bright light red fruit scents. Additional aromas of baking spices and dry stone minerality, rose and a mix of newish and older French oak barrel suggestions. Dry, taut, fruity and delicious, a wine with texture and poise, a core of pinosity and mouthfeel, layers of wood and red apple, cherry and cinnamon vanilla spice layers.



Well made, youthful and developing still. Best drinking from 2026 through 2036."

**CONTACT VINO FINO** 

Phone: 03 365 5134 https://vinofino.co.nz

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188 Durham St South, Christchurch

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