

VINO FINO

Explore a World of Wine

TOHU REWA ROSÉ MÉTHODE TRADITIONNELLE 2018



\$32.99

Product Code:	4322	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	10.0%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir



New Zealand
Wide
Delivery



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orders \$150.00
and over



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TASTING NOTES

Winery notes (2018 Vintage)

"Crafted from Pinot Noir grown in Marlborough's Awatere Valley, this méthode traditionnelle rosé brings together elegance, richness, and playful charm. Aged on lees for up to six years, it layers vibrant red fruit with creamy texture and a long, lifted finish. Luminous in the glass and polished on the palate, this is sparkling rosé made for living in every moment. Matawā!

Aromas: Ripe raspberry, peach shortbread, caramelised hazelnut

Palate: Strawberries and cream, bright acidity, fine mousse, brioche

Finish: Refreshing and pure with a raspberry sorbet edge

Style: Elegant, textured, sparkling Pinot Noir rosé

Pouring a soft pink with a blush of amber, this refined rosé leads with ripe berry aromatics and a creamy mousse. Extended aging on lees brings depth and softness, while bright acidity and delicate bubbles carry through to a vibrant, berry-driven finish."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2025 (2018 Vintage)

"It is great to taste this wine again after so long. A deepening rose and rose gold hue leads to scents of development, complexity and completeness. Flavours of dried strawberry and plums, some raspberry and peach then a well integrated and

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delicious seam of autolysis, this shows off the completeness this wine displays. Lively mousse with a fine bubble, a return of fruits suggested earlier and lengthy finish. Best drinking from day of purchase through 2029+."

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2025 (2018 Vintage)

"Gorgeously complex and inviting, the inviting bouquet shows Gala apple, apricot, ripe strawberry, and oatmeal nuances, leading to a beautifully flowing palate that's fleshy and refined with an impressively long, complex finish. At its best: now to 2030. "

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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