

# **UNKEL JURASSIC RED 2022**





## \$34.99

Product Code:	3888
Country:	New Zealand
Region:	Nelson
Style:	Red
Variety:	Red Blend

Screw Cap
Each
750ml
13.0%
Pinot Noir, Merlot, Gewürztraminer
Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

#### **VIEW PRODUCT ONLINE**

## TASTING NOTES

Unkel is a small organic vineyard & minimal intervention winery run by husband and wife duo Rob and Kate Burley, located in the picturesque growing region of Nelson/Tasman, New Zealand. Our wines are lovingly handcrafted in order to respect and portray a true sense of time & place.

"Unkel" (variation of the spelling of Uncle), is about working with Mother Nature in the Vineyard to produce the highest quality fruit that we can obtain from her. Once in the winery, rather than being that hands-on, overbearing parent or father figure, you can think of us more like that cruisy, fun, slightly wild Uncle in your life.



#### Winery notes (2022 Vintage)

"Pinot Noir, Merlot and Gewürztraminer. The Fruit was de-stemmed and fermented on skins for 5-7 days and aged in a mixture of old puncheons and stainless steel. A Medium bodied red showing bright plum, black cherry and bubble gum with a savoury tomato stalk and clove spice. Soft, fleshy and luscious with supple tannin, this red is a real treat.

The wines of the 2022 vintage are undoubtedly our best yet. After 3 years of farming this site we have learnt certain intricacies and nuances that have forged the path for how the wines are made here at Unkel. These wines run the line between both an expression of place and wines that are just downright fun to drink. We are extremely happy with these wines and we cannot wait to share them with you."

#### David Walker Bell, WineFolio.co.nz, March 2023 (2022 Vintage)

"The more straightforward red 'Jurassic' Red 2022 has the same varietals as La de Da, but the Gewürztraminer here is from Waipara. Quick 5-8 day ferments results in a light/medium-bodied wine with a Pinot-led personality. Cherry, damson and green herbals, with spicy tannin and a lithe structure to the energy-laden palate. It sparkles with juicy fruit and could also take a light chill, the wine then moving through the gears as it came to room temperature."

## 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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