

UNKEL LUTA SHADOW PINOT NOIR 2022







\$46.99

Product Code:	2568
Country:	New Zealand
Region:	Nelson
Style:	Red
Variety:	Pinot Noir

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Pinot Noir
Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

'Luta', derived from Lutum, Latin for clay - pays reference to the Moutere clays of which the grapes are grown.

These wines are made from grapes harvested in the 2022 vintage and are a selection of barrels that we believe are the most honest and pure expression of the sites. These wines are aged for longer at every step, from barrel to tank and again in the bottle prior to release. Limited quantities available.

Winery notes (2022 Vintage)

"114 - 100% Whole—bunch fermented for 4 days 10/5 - Carbonic maceration for 5 days before stomping and leaving for another 5 days as a whole—bunch ferment 777 - 100% Destemmed for 7 days 115 - 100% Whole—bunch & 50% destemmed fermented for 8 days Clone 5 - Destemmed and on skins for 7 days. These Individual parcels were then pressed to old french puncheons and barriques for maturation on fine lees for 10 months. These were then racked and blended in stainless steel and aged for a further 6 months before bottling in January 2023.

This is the more structured of the two Pinots carrying a slightly deeper fruit spectrum with bright plum, violet flower, dried herbs and spice. This follows onto the pallet with round, mouth coating tannin."

Reviews for the 2021 vintage below...



94/100 David Walker Bell, WineFolio.co.nz, July 2024 (2021 Vintage)

"A Pinot Noir from Nelson, using whole bunch and some carbonic maceration in the making. A translucently light but bright garnet red colour in the glass. A sous-bois, earth, spice and incense to the nose. Scented with cinnamon and star anise then plum, bramble, rhubarb and cherry. Showing a youthful energy and saline acidity to the medium-bodied palate. The tannin has a little rasp to it, supple and with some grip. Savoury elements of truffle, cigar box and black olive come next, deepening the mood, before a spicy and lengthy finish."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

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

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021