

# VINO FINO

Explore a World of Wine

## VALLI BENDIGO VINEYARD PINOT NOIR 2022



Original price was: \$89.99. ~~\$79.99~~ Current price is: \$79.99.

From Chinaman's Terrace in Bendigo, this is the most powerful and structured of the Valli Pinots owing to high whole bunch use.



Product Code:	5144	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

From Chinaman's Terrace in Bendigo, the Valli Bendigo Pinot Noir is the most powerful and structured of the subregions owing to 40% whole bunch during fermentation.

#### Jen Parr, Winemaker notes (2022 Vintage)

""Deep ruby hue with inviting savoury, fruit and floral aromas including Portobello mushroom, dark Ghana chocolate, cedar, blackberry, \*Bing cherry and lilac flower. The palate is also complex with layers of dark fruit, spice, and umami that are woven together by a fresh vein of acidity. The texture is vibrant and delectable with fine, firm tannins that build in the mouth giving a long, memorable finish. Playful with understated power, this quintessential Bendigo Pinot has a tangy freshness that comes from grapes grown at elevation. Intriguing and approachable in its youth, this wine should develop beautifully for 15+ years.

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(\*Bing cherry originated in the Pacific Northwest in Milwaukie, Oregon, the town where I was raised. This wine evokes many happy memories for me and I wish the same for you)."

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**5 Stars & 97/100 Sam Kim, Wine Orbit, December 2023** (2022 Vintage)

"This is terrific; the captivating bouquet shows dark plum, sweet cherry, cedar, game and rich floral aromas, followed by a superbly weighted palate offering plush texture combined with delightfully melded tannins. Opulent and powerful, while remaining refined and sophisticated, making it hugely appealing. At its best: 2025 to 2037."

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**5 Stars Michael Cooper** (2022 Vintage)

"The 2022 vintage was hand-harvested from young vines (planted in 2017 and 2018), and matured for 11 months in French oak barriques (27 per cent new). Full, bright ruby, it is a mouthfilling, graceful, sweet-fruited red, with very generous, almost lush cherry, plum, spice and nut flavours, fresh, vibrant acidity and ripe, supple tannins. Best drinking 2026+."

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**Rated Excellent & 94/100 Cameron Douglas MS, November 2023** (2022 Vintage)

"A taut, youthful and focused wine touches the palate with flavours of plum and dark cherry flesh then layers of baking spices, a touch of bacon oak, clove and a moment of vanilla. An abundance of fine through firm tannins along with a firm acid line ensures this wine will age well. The combination of fruit, structure from tannins and acidity present a wine with power, potential and some readiness for drinking from 2024 through 2030. A lovely complexity and style, reflects its site with some rugged savoury qualities and core open air freshness. Well made and complex with a medium+ length."

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**5 Stars & 19.0/20 (95) Candice Chow, Raymond Chan Review, November 2023** (2022 Vintage)

"Moderately deep ruby-black, slightly lighter on the rim. The nose is plush with power, displaying aromas of black cherry, plum, sautee mushroom, warm spices and herbs. Medium-full bodied, aromas of black cherry and plum melded with red cherry, unfolding cinnamon, nutmeg, clove hints of floral, mushroom and thyme. The tannins are silky and ripe with firmness and juicy acidity, carrying warm spice throughout the palate and lending a plush, lengthy finish. This Bendigo Pinot Noir is harmonious and generous with flavours, showing power and spice on a structured mouthfeel. Match with spiced lamb and five-spice roast duck over the next 12+ years. Fruit from Lakefront Terrace fermented with 35% whole bunch, aged 11.5 months in French oak, 25% new oak."

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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