

VINO FINO

Explore a World of Wine

VALLI GIBBSTON VINEYARD PINOT NOIR 2022



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

A 'must have' for any pinot noir enthusiast



Product Code:	5424	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Gibbston	Alcohol:	13.0%
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

Winery notes (2022 Vintage)

"Bright garnet hue with aromas of plum, mulled spices, rosemary, peppercorn, and graphite. The intense perfume flows onto the palate with more baking spices, dried florals, cedar, and dark red fruit. This vintage of Gibbston Pinot Noir is harmonious and inviting with a suppleness that lends great drinkability at a young age. The extremely small harvest from this site makes the wine a real treasure! Drink now until 2031."

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

"Gorgeously seductive and enticing, the bouquet shows ripe cherry, dried herb, clove, warm mushroom and toasted almond characters. The palate displays excellent weight and fine flow, beautifully framed by layers of polished tannins. Graceful and immensely complex. At its best: 2025 to 2037."

Rated Outstanding & 96/100 Cameron Douglas MS, November 2023 (2022 Vintage)

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"A complex and enticing bouquet filled with scents of ripe red stone fruits and site, layers of spice and barrel smoke. The mineral earthy quality shows a seam of crumbled schist and stone then a fine lees complexity. Delicious, taut, dry and with a core of red stone fruits and raspberry along with some black currant reflect the bouquet adding depth and complexity. Lengthy balanced and well made with best drinking from 2026 through 2036."

5 Stars Michael Cooper, December 2023 (2022 Vintage)

"The highly impressive, very graceful 2022 vintage was hand-harvested and matured for 11 months in French oak casks (30 per cent new). A top expression of the Gibbston sub-region, it is ripely scented and mouthfilling, with deep, ripe cherry, plum and spice flavours, complex, finely poised and lasting. Supple, savoury and full of youthful energy, it's well worth cellaring to 2027+."

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