

VALLI THE REAL McCOY PINOT GRIS ORANGE WINE 2023

94



\$45.99

Product Code:	6553	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Gibbston	Alcohol:	13.5%
Style:	Orange	Grape:	100% Pinot Gris



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TASTING NOTES

Jen Parr, Winemaker notes (2023 Vintage)

"The colour of the wine comes from the grape skins and the semi-oxidative handling. This vintage has a pale peach hue. There are immediately inviting aromas of apricot, peach, lychee and orange peel, with wild sage and white blossom. The palate shows flavours of stone fruit, tangy citrus, and subtle spice. The mouthfeel is precise and silky with a lovely volume of fine tannin and lingering acidity. Delicious on its own, the Real McCoy shines brightest when paired with a wide array of dishes. We have discovered this is a great wine for cellaring as the evolution is slow and the wine continues to improve with time. I will keep bottles of this vintage in my personal cellar for 15+ years.

Vintage 2023 is our 9th release of a "skins ferment" Pinot Gris from Gibbston. Our experience is starting to pay dividends. We believe this variety responds beautifully to this technique, particularly with the longer hang time and naturally low crops that are the hallmarks of Gibbston. The Real McCoy highlights our intention to embrace the beauty and honesty of seasonality and this Valli wine is perhaps the one that most obviously expresses seasonal differences. Each vintage showcases a consistent, recognisable core with intriguingly different vintage characteristics. The 2023 growing season was generally warmer and drier allowing us to use whole clusters in all 3 of our ferments (25%, 30% and 66%). The bone-dry wine completed a full malolactic fermentation and was bottled after 11.5 months in neutral oak. The wine was not fined or filtered so natural sediment may occur."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2023 Vintage)

"The 2023 Real McCoy Pinot Gris is far brighter and more intense than the sedate and complex 2022 tasted alongside it, and

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here the bitter phenolics rise up through the aromatics that include beeswax and lemon rind, white flowers, berries and caper brine. This has loads of amaro-esque herbs that prop it up on the middle palate, and I like that so much. It makes me think of mustard seed, fennel and bouquet garni. The tannins are phenomenal, although the wine is distinctly bitter, so bear that in mind. It leaves me satisfied. The wine had full malolactic fermentation."

Reviews for 2022 vintage below...

5 Stars & 95/100 Sam Kim, Wine Orbit, December 2023 (2022 Vintage)

"Orange wines come in many shapes and styles; **this is a stunning rendition** combining fruit intensity with seductive savoury nuances and just the right amount of fine phenolics. The enticing bouquet shows citrus peel, dried flower, clove and green tea aromas, leading to a wonderfully weighted palate offering refined texture backed by bright acidity and discreet tannins, finishing persistent and engaging. At its best: now to 2028."

Rated Excellent & 93/100 Cameron Douglas MS, November 2023 (2022 Vintage)

"Aromas and flavours of apricots and saffron, yellow flowers and exotic spices. Crisp and dry with fine tannins and medium+ acid line. The natural *orange* quality is distinctive with a palate squeeze contrasted with core fruit flavours and orange peel. The saffron and other exotic spice qualities remain persistent. Balanced, well made and ready with best drinking from day of purchase through 2026+."

93/100 David Walker Bell, WineFolio.co.nz, January 2024 (2022 Vintage)

"A skin-ferment 'orange' wine from Central Otago, made from Gibbston Pinot Gris fruit. A clear, bright, pale amber colour in the glass. A tangy perfume of red apple, kumquat, oriental spice, apricot and lemon peel, with herbal and floral top notes. Bone dry with a briney acidity, highlighting those lush, spicy fruit flavours. There is a peppery phenolic interest here, but also a silken, waxy texture that swaddles the spikier elements. Spice and herbs hang out at the finish, which is both dry and fresh. A gorgeous wine with food."

93/100 Stephen Wong MW, The Real Review, May 2024 (2022 Vintage)

"Pale orange-pink with some suspended sediment. Vibrant, zesty nose of pink grapefruit, smoke and pith. The palate builds in weight towards the back, almost creamy before the very fine, chalky grip fills the mouth. Some vanillin oak wrapped around the dried apricot, walnut and kernel flavours. Savoury with lots to chew but also plenty of fruit. A modern 'orange' wine that will develop nicely in bottle as it gets smoother and richer."

CONTACT VINO FINO

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