

VINO FINO

Explore a World of Wine

VALLI WAITAKI VINEYARD PINOT NOIR 2022



Original price was: \$99.99. ~~\$89.99~~ Current price is: \$89.99.

Product Code:	5395	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waitaki	Volume:	750ml
Style:	Red	Alcohol:	12.5%
Variety:	Pinot Noir	Grape:	100% Pinot Noir



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"A translucent garnet hue with aromas of wild strawberry, pomegranate and pomelo laced with wild thyme, cedar, and gunflint. This unique bouquet is followed on the palate with cardamom, allspice, damson plum, strawberry, and tart cherry. The wine is lithe and agile with fine tannins and incredible persistence, finishing with distinctive salinity. Intense fragrance, unique savoury undertones, and electric energy are the hallmarks of Valli Waitaki Pinot Noir and the 2022 vintage delivers this in a balletic way. Mesmerising at release, this wine will continue to develop for at 15+ year."

5 Stars & 96/100 Sam Kim, Wine Orbit, December 2023 (2022 Vintage)

"It's sweetly ripe and finely scented on the nose with red cherry, wild strawberry, olive, game and toasted nut aromas, followed by an elegantly weighted palate delivering soothing mouthfeel backed by bright acidity and fine tannins, making the wine splendidly structured and sensually appealing. At its best: now to 2035."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2023 (2022 Vintage)

"A fascinating and complex bouquet filled with scents of light and dark skinned cherry, some raspberry and yellow plum. There's a distinctive seam of mineral chalk cushioned by core bright red berry fruit flavours, layers of spice and a touch of white smoke. A delicious wine an abundance of polished fine textured tannins and backbone of acidity. Well made, dry, lengthy and complex. Best drinking from 2026 through 2036."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Review, November 2023 (2022 Vintage)

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"Light ruby-red, youthful, even colour throughout. This has an enticing, elegant bouquet with deep floral, sweet herbs and spices, underlying ripe red cherry, strawberry, and an earthy undertone. Medium-light bodied, aromas of red cherry intermixed raspberry, black cherry, floral, thyme, charred wood, cinnamon and allspice, underlying an earthy, savoury undertone. The refined wine showcases bright red fruit, spice and earth, along with a chalky thread and lacy acidity. Silky, delicate tannins reflect savoury, earthy elements and lend a long, engaging finish. This Waitaki Pinot Noir possesses enticing red fruit and delicate aromas, expressed on a chalky palate stamped Waitaki. Match with quail and duck over the next 10+ years. Fruit from Grant's Road, fermented with 5% whole bunch to 12.5% alc, aged 11 months in French oak barrels, 30% new oak."

94/100 David Walker Bell, WineFolio.co.nz, December 2023 (2022 Vintage)

"Distinctively perfumed as usual - blueberry, blood orange, redcurrant, cherry cola, blackcurrant, sandalwood, and smoky incense. The palate is bright, crunchy and concentrated. Although quite tense and reined-in at this youthful stage, there is a rounded and juicy saturation of fruit. Lit by an almost saline acidity, there are also fine, chalky tannins as the core structure. The finish is glossy and satisfying."

4 ½ Stars Michael Cooper, December 2023 (2022 Vintage)

"The very graceful 2022 vintage was hand-harvested from ultra low-cropping (3 tonnes/hectare) vines, planted in 2001, and matured for 11 months in French oak casks (30 per cent new). Ruby hued, it is vibrant, medium-bodied and supple, with fresh acidity and gentle plum, spice and herb flavours that linger well. A subtle, savoury red, it's well worth cellaring."

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

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Christchurch