

VINO FINO

Explore a World of Wine

WILD EARTH PINOT GRIS 2023



Original price was: \$28.99. ~~\$23.99~~ Current price is: \$23.99.

Product Code:	4996	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"This Pinot Gris is a dry style wine with intense pear, elderflower, green apple, and lime aromas on the nose with a hint of spice and ginger. It is richly textured and fragrant with bright citrus, crunchy pear, and apple flavours. Made with food pairing in mind, this Pinot Gris is deceptively complex and a good candidate for cellaring for up to 8+ years.

The Pinot Gris grapes that created this beautiful wine came from terraced vineyards in Bendigo (60%) and Bannockburn (40%). Each block was harvested at optimal ripeness in mid-late April in order to achieve a balanced wine that is dry in style with fresh aromatics. The wine was fermented in 100% older oak, enhancing the rich, creamy texture from an idyllic growing season."

5 Stars Michael Cooper (2023 Vintage)

"The impressive 2023 vintage was grown at Bendigo (60 per cent) and Bannockburn (40 per cent), and fermented in old oak barrels. Bright, light lemon/green, it has an attractively scented bouquet. Mouthfilling, it is vibrant, with concentrated, ripe, stonefruit flavours, showing real complexity, a slightly oily texture, and a very harmonious, lingering, dry (3.8 grams/litre of residual sugar) finish. Well worth cellaring to 2025+."

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

"An excellent bouquet and palate of Gris with aromas and flavours of fresh Asian pears and white nectarine, there's a cool-climate citrus quality then spice. Youthful, fresh, balanced and well made with medium weight and plenty of intensity. Acidity

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adds freshness highlighting the fresh fruit and youthful qualities. Well made, just dry on the finish with best drinking from 2024 through end of Summer 2027."

5 Stars & 94/100 Sam Kim, Wine Orbit, October 2023 (2023 Vintage)

"Pristine and elegantly expressed, the wine shows apricot, fig, Nashi pear and subtle spice aromas. The palate is equally satisfying with excellent weight and persistency, wonderfully complemented by fine texture and juicy acidity. Charming and highly enjoyable. At its best: now to 2028."

18.5/20 Joelle Thomson, November 2023 (2023 Vintage)

"Pinot Gris from cool climates rocks when it's good, as this flavoursome, smooth wine from Wild Earth shows. Flavours of ginger, stewed pears and a hint of lychee add layers to the smooth mouthfeel and lingering, flavoursome finish. It's a crowd pleaser with body and ageability on its side. Great wine to drink with spicy food or on its own as a refreshing beverage after a long day."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, October 2023 (2023 Vintage)

"Bright, even, pale straw yellow. The bouquet is lush and generous with ripe pear, quince, ginger and white blossom aromas. Medium-full bodied, dry to taste, aromas of ripe pear and quince melded with ginger and lily. The fruit is succulent with good depth and length; fresh acidity flows smoothly to a moreish finish. This Pinot Gris is lush with concentrated fruit, spice and fresh acid balance. Match with siu mai and calamari over the next 3 years. Fruit from 60% Bendigo and 40% Bannockburn, fermented in older oak to 14% alc, 3.81 g/l RS."

CONTACT VINO FINO

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<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