



GREYWACKE PINOT NOIR 2016



Product Code: 5320

Closure: Screw Cap

Country: New Zealand

Unit: Each

Region: Marlborough

Volume: 750ml

Sub Region: Southern Valleys

Alcohol: 13.5%

Style: Red

Grape: 100% Pinot Noir

Variety: Pinot Noir

TASTING NOTES

Winery notes (2016 Vintage)

"A deliciously fragrant Marlborough pinot - juicy blackberries, blueberries and the sweet aroma of homemade strawberry jam, intermingled with more savoury suggestions of black olives, cedar and a hint of lavender. The ethereal but finely structured palate has concentrated varietal character that combines red and black fruit with earthy, smoky nuances."

97/100 Cameron Douglas MS, August 2019 (2016 Vintage)

"This is a great wine - the bouquet is packed with complexity and distinctiveness - aromas of wild red flowers and plum, layers of wood and lees spices, mushroom and white smoke, cherry and baking spices. Equally complex on the palate - even more so - textures of silk are contrasted by chalky tannins, a core of red berry fruits contrasted by acidity, flavours of baking spices and stones, balanced, and well made. A lengthy wine with no need for food. If food is a must then char-grilled blue-cod dusted with porcini powder served with a butter, cream and leek sauce."

95/100 & Rated 33rd, Top 100 NZ Wines 2018, Nick Stock, jamesuckling.com (2016 Vintage)

"Impressive richness and concentration of brambleberry and black-cherry aromas and flavours. The palate unfurls plenty of spicy and succulent fruit flesh with tannins that are nicely wrapped around the finish. This is all class."

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20 Nov 2019 17:01

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays

5 Stars Michael Cooper (2016 Vintage)

"Deeply coloured, with a fragrant, fruit-packed, slightly earthy bouquet. A powerful, very youthful red, it has bold, vibrant, cherryish, plummy flavours, hints of herbs and spices, and a long, finely textured finish."

17+/20 Tim Jackson MW, JancisRobinson.com. July 2019 (2016 Vintage)

"Southern Valleys subregion. 115, 777 and 667, with some UCD5 and 10/5, at 3,800 vines/ha, pruned to one bunch per shoot. Chilled overnight. 80% destemmed. Stainless-steel fermentation with indigenous yeasts. Three weeks on skins. 18 months in 30% new French oak. TA 5.5 g/l, pH 3.63.

Mid purple. Toasty and smoky, bacon fat - some reduction. Brooding black fruit and spice. Intense blackberry and black-cherry palate fruit, with a firm, fine tannic backbone that isn't close to ready. Spicy and long."

Reviews for the 2015 vintage below...

5 Stars & 19.0-/20 (95) Raymond Chan, September 2018 (2015 Vintage)

"Dark, deep, black-hued red colour, a little lighter on the rim. The nose is softly full and voluminous with gently packed and harmoniously interwoven aromas of ripe, dark-red and black-berried fruits with subtle plum notes and nuances of spices, dark herbs unfolding a little whole bunch stalk perfume and rich nutty oak. This unfolds layers from its dense core. Medium-full bodied, the palate has rich, bright, lively and spicy flavours of dark-red and blackberried fruit, with plum notes and some dark herbs with nutty oak. The fruit richness is supported by plenty of fine-grained tannin extraction lending positive structure, with fresh, lacy acidity providing energy. The wine carries to a lingering, sustained finish. This is a rich and bright Pinot Noir with ripe dark-red berry and plum fruit along with spices, herbs and oak on a well-structured, fine palate with a fresh finish. Match with wild duck and pork over the next 6+ years. Fruit predominantly from the 'Yarrum' vineyard in the Southern Valleys, mainly clones 115, 777 and 667, with smaller amounts of 5 and 10/5, hand-picked and generally destemmed and indigenous yeast fermented with a portion of whole bunches to 13.5% alc., the wine aged 18 months in 40% new French oak barriques."

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