NVINIT

CERTIFIED SUSTAINABLE

#nopricetotheplanet



The infinity symbol represents our continuous respect and care for the environment and our nonstop commitment to bring you a range of authentic, expressive Marlborough wines you can be proud to share with friends and family. Made by our small, hands-on team in our own winery, with grapes from our own vineyards, this wine is independently certified 100% sustainable.



PERFECT FOR...

Lovers of fruity Pinot Noir! Pairs well with hot ham, pork, chicken, light red meat dishes, grilled dishes, seared tuna, stews and casseroles, pizza and pasta or ideal just as a glass of wine on its own.

VINEYARDS AND WINEMAKING

The grapes for this wine are from our Wairau Valley vineyard. The 2022 vintage gave us juicy, berry flavours in the grapes and they carried through to the finished wine.

Picked in the cool of the morning, the grapes were cold soaked for several days then hand-plunged while fermenting in stainless-steel. We selected specific cultured yeasts to retain the aromatics and bright cherry characters.

Alc 13%, TA 4.7, pH 3.55, RS 1.0g/l

2022 TASTING NOTE

A fragrant Pinot Noir with juicy, ripe, red berry fruit and hint of spice. A supple, medium bodied wine perfect for any occasion. 100% certified sustainable and produced at our certified carbon zero winery.

