

2014 INNOCENT BYSTANDER CENTRAL OTAGO PINOT NOIR

Review Summary



91 pts – Very Good+ “This ruby colored Pinot Noir from New Zealand opens with an attractive mild black raspberry bouquet with hints oak and black cherry. On the palate, this wine is medium bodied, balanced and easy to drink. The flavor profile is a tasty black raspberry with notes of gentle minerality. I also detected hints of oak, black pepper and boysenberry in the background. The finish is dry and its fruit flavors are very nicely prolonged. This Pinot is very food friendly and would pair perfectly with pork tenderloin with a fig and thyme sauce.”

Ken Hoggins
KensWineGuide.com
June 30, 2016

90 pts “A restrained but quite elegant and pretty nose offers up a layered blend of both red and dark pinot fruit, spice, violet and plum scents. There is both good verve and volume to the delicious, round and agreeably textured middle weight flavors that possess fine depth and length. While there is a very subtle trace of warmth it is no more than a background nit and overall this is really quite good. Moreover, note that it could easily be enjoyed now if young fruit is your preference.”

Allen Meadows
Burghound.com
October 2016

88 pts “Strikes the right balance between plump, juicy cherry and cranberry flavors, and toasted herb notes, with cedar and spice accents lingering on the finish, gaining momentum.”

MaryAnn Worobiec
WineSpectator.com
2016



88 pts/BEST BUY “Based in Australia’s Yarra Valley, Steve Flamsteed makes this with fruit from vineyards in Wanaka, Lowburn, Bendigo and Queensbury, fermenting without added yeast and including small percentages of whole clusters. It’s delicate in scent but concentrated in its flavor, with a quartz edge to the dark fruit pointing up the crunchy acidity. Match the wine’s boxwood-like spice to juniper-roast venison.”

Joshua Greene
Wine & Spirits Magazine
April 2016

GOLD MEDAL “The winery is in Australia’s Yarra Valley, though it sources grapes from New Zealand, too. This wine has a distinctive white pepper scent to go along with concentrated dark berry and cherry fruit and minerality.”

Sunset Magazine – Wine Lover’s Guide
October 2016

