A THOUSAND GODS BLANC 2022

Cork

Each

750ml

13.5%

100%

Sauvignon Blanc

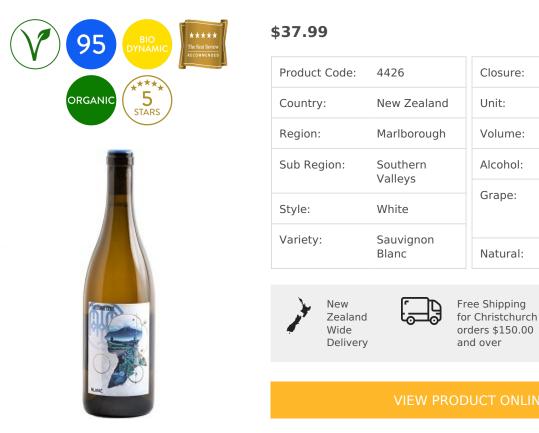
Biodynamic

Click &

Collect

available

VINO FINO Explore a World of Wine



TASTING NOTES

After spending a decade making wine in the Cahors region of South-West France, as well as collectively working forty plus vintages across nine different countries; Simon and Lauren have returned back to New Zealand to make wine under their own label 'A Thousand Gods'. Their aim is to make wines they can call their own, both representative of site, yet in their own way, surprisingly unique.

Working closely with their biodynamic grower in the Waihopai Valley of Marlborough, meticulously farmed grapes are handpicked and undergo wild fermentation. No additions, fining or filtration processes are used. Instead, thoughtful guidance into becoming wines that are generous and approachable, yet also complex and cellar-worthy.

Winery notes (2022 Vintage)

"Sauvignon Blanc, majority whole bunch pressed and a portion fermented on skins. 100% old barrel and puncheon ageing for 11 months then conditioned in bottle for a further 6 months. Classically refined with big mineral energy, cracking acidity and crystalline fruit-purity this wine brings ripe Marlborough Sauvignon opulence restrained by a Jura-esque tension, length and salinity. Elderflower. Guava. Papaya. Unfined, unfiltered, no added sulphites...

Our name is inspired by an expression in Occitan 'miladiou' (mille-dieux in French). Occitan was the language spoken in the south of France prior to French, and certain dialects of Occitan can still be heard in rural areas of southern France today, although the language is gradually dying out. "Miladiou!" is an exclamation of surprise that can be used in a myriad of situations and an English equivalent would be Blimey! or Holy Cow! but it literally translates as "A Thousand Gods!""

VINO FINO Explore a World of Wine

5 Stars & 95/100 Stephen Wong MW, The Real Review, November 2024 (2022 Vintage)

"New-wave producers who appear to be more celebrated in cool neighbourhoods of the USA and Japan than they are domestically, Simon and Lauren Sharpe have crafted a show-stopping wine with no added sulfites, from 100% sauvignon blanc grown organically at Churton vineyard. Carefully judged skin-ferment influence (it's not a full amber wine) and lees ageing with controlled use of oxidation has brought out impressive salinity and complexity rather than encouraging spoilage.

Cloudy light gold appearance. A plush and complex nose with soft layers of cloudy pineapple juice, nettle tea and chamomile which flow through to the palate before giving way to some spicy phenolics, emphasising the ripe flavours of sun-dried pineapple. Hints of coconut, straw and white pepper settle onto the zingy finish. Clearly low-intervention, with intriguing layers of savoury oxidative complexity interwoven with grapefruit pith phenolics and persistent tropical fruit. Deceptively long."

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

188 Durham St South, Christchurch

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021