

VINO FINO

Explore a World of Wine

A THOUSAND GODS BLANC 2023



\$39.99

Product Code:	4426	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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 hand-picked 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 (2023 Vintage)

"An incredibly refined, elegant and age-worthy Sauvignon Blanc. Layers of detail, texture and fantastic length. 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!"

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Reviews for the 2022 vintage below...

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

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Christchurch