

VINO FINO

Explore a World of Wine

A THOUSAND GODS BOAT IN THE WOODS 2023



\$39.99

Product Code:	4484	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Viognier
Variety:	Viognier	Natural:	Biodynamic



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



Click & Collect
available

[VIEW PRODUCT ONLINE](#)

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)

"Pristine no additive viognier that sits comfortably at the crossroads of ripe, rich and varietal and fresh and energetic. Direct-pressed and aged in old wood for 11 months. 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!"

92/100 David Walker Bell, WineFolio.co.nz, January 2025 (2023 Vintage)

VINO FINO

Explore a World of Wine

"Viognier from their biodynamic grower in the Waihopai Valley of Marlborough, made at their base in Canterbury. A brilliant gold in the glass, with a perfume that has a lift of freshness and vitality, and is varietally quite precise. The delicate, gentle scent shows pear, apricot, hay, pepper, lemon rind, quince, chestnut and honeysuckle florals. More power fills the palate, which is dry, crisp and vivacious. Spice adds richness and the roundness of a silky texture plays a key part. A measured ripeness, where the palate nods to the bouquet completes a well-balanced picture."

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