

A THOUSAND GODS GIARA 2023









\$39.99

Product Code:	4429
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	Orange

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	70% Sauvignon Blanc, 30% Viognier
Natural:	Biodynamic



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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 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 (2023 Vintage)

"A delicate light-amber coloured wine made from 70% sauvignon blanc and 30% viognier destemmed and kept on skins in an 800L clay amphora for 7 months. Orange-blossom, tangerine, honey and spice flow from the nose through to a plush palate with very delicate fine-grained tannins that create length and width. Marlborough sauvignon blanc and viognier through the lens of ancient winemaking methods. Expressive and complex.

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!""

Reviews for the 2022 vintage below...

93/100 David Walker Bell, WineFolio.co.nz, October 2023 (2022 Vintage)

"With fruit sourced from one of the country's best organic vineyards in Marlborough – 90% Sauvignon Blanc and 10% Viognier, this wine was kept on skins in an 800L clay amphora for 7 months. Opaque and amber-hued, with a perfume redolent of the colours – marmalade, apricot, bush honey, dried pineapple, whitecurrant and lemon blossom. A light sheen of 'natural' winemaking greets the palate – some reductive, oxidative notes and a peach skin fuzzy phenolic, give way to a generous plushness. White pepper, ginger and lime zest. Delicate, with fine, pithy tannin and cleansing acidity gives excellent length. A dry, complex finish."

CONTACT VINO FINO

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