

AHI KĀ BLACKMORE GROWER SAUVIGNON BLANC 2023





Original price was: \$31.99.\$24.99Current price is: \$24.99.

It'll keep your home fires burning

Product Code:	5357	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Vegan Friendly



VIEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand International Wine Show 2023 Gold Medal - Aotearoa Regional Wine Competition 2023



"Ahi Kā', translates to 'keep the home fires burning' — and nothing sparks our hearts and makes us more proud of home than the vibrant layers of green herbs, zesty lime, lemon, classic passionfruit, and peach that you find in this great Marlborough sauvignon blanc.

This single vineyard Sauvignon Blanc displays profound passionfruit and blackcurrant notes from arguably the most awarded vineyard in Marlborough. In what can only be described as a blockbuster, the Ahi Kā Blackmore is a tropical-fruit driven Sauvignon Blanc that is accompanied by vibrant acidity and a richly textured saline palate. It is hallmark of the famed Dillons Point sub-region. "

5 Stars Michael Cooper (2023 Vintage)

"Ahi Ka is a partnership between specialist grapegrowers and the owners of Blank Canvas. Offering impressive quality and value, the intensely varietal, youthful 2023 vintage is a single-vineyard wine, grown at Dillons Point. Light lemon/green, it is mouthfilling and vibrant, with very good weight and concentration of ripe, passionfruit/lime flavours, vague salty notes, excellent delicacy and a dry, persistent finish."

5 Stars, 95/100 & Ranked #1 2023 Marlborough Sauvignon Blanc - Bob Campbell MW, The Real Review, November 2023 (2023 Vintage)

"Intense, vibrant sauvignon with lemongrass, red capsicum and passionfruit flavours supported by a mouthwatering cut of tangy acidity. High energy wine with a perfect sweet-sour balance giving the wine pleasing tension."

Rated Excellent & 94/100 Cameron Douglas MS, November 2023 (2023 Vintage)

"Pungent, powerful, varietal and loud bouquet of place and style with aromas of angelica leaf and tropical fruits, fresh apple flesh and white pineapple, grapefruit flesh and saline rich sea air. On the palate the flavours remerge one by one led by the acidity and fresh herbs, salinity and core fruit flavours especially the citrus then apple and tropical. Punchy and fresh, well made and ready for drinking from 2024 through 2029."

CONTACT VINO FINO

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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

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