AHI KĀ BLACKMORE GROWER SAUVIGNON BLANC 2024

VINO FINO Explore a World of Wine



\$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
New Zealand Wide Delivery	r ^{an} a	Free Shipping for Christchurch orders \$150.00 and over	Click & Collect available

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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2024 Selected as one of the Top 12 Sauvignon Blancs for the Appellation Marlborough Wine Collection 2024

Winery notes (2024 Vintage)

"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."

VINO FINO Explore a World of Wine

(2024 Vintage)

"A very pale lemon-green colour in the glass. What it lacks in colour it makes up for in the bouquet, presenting a powerful scent redolent of Marlborough Sauvignon. Gooseberry, lemon zest, whitecurrant, passionfruit, tomato leaf, apple and crushed green herbals. Vibrant and energetic, with a highline of acidity that borders on saline. Some deeper richness comes from more tropical flavours like pineapple, guava and peach. Humming through the mid-palate, with hints of chalky minerality and spicy jalapeno, you're presented with a finish that brings those myriad elements together with balance and great length."

Rated Excellent & 93/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"A lovely fresh and vibrant bouquet of citrus and stone fruits, a touch of tropical and fine lees complexity. Decent weight and intensity as the wine touches the palate, a fresh silky acid line marries nicely with the core fruit flavours, the lees complexity adds mouthfeel as well as style. Well made with length and freshness. Best drinking from 2024 through 2027."

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

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