

ALBARIÑO BROTHERS ALBARIÑO 2024









\$24.99



Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Albariño



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Ollie Powrie, Shaye Bird and Ant Saunders all share a passion for Albariño. These three guys became friends through their involvement in the NZ Wine Industry. Soon after, the Albariño Brothers was born.

The Albarino Brothers are focused on creating the most delicious Albarino wines from the Gisborne and Hawke's Bay regions. The Albarino grape has a real affinity to Gisborne and Hawke's Bay, with both regions sharing characteristics with its native home in northwestern Spain and Portugal. The slightly warmer nights are perfect to tame the natural high acidity of Albarino and, having evolved in a maritime climate, the grape is very resistant to humidity and rain coming in from the ocean.

Winery notes (2024 Vintage)

"Delicious zesty citrus, white peach and honeysuckle aromas leading to a crisp palate with a lovely saline finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, October 2024 (2024 Vintage)

"It's delightfully fruited and elegantly fragrant on the nose, showing apricot, lemon peel, olive and oatmeal nuances, leading to a finely textured palate that's bright and juicy. Beautifully framed by crisp acidity, making it lively and tasty. At its best: now to 2027."

92/100 David Walker Bell, WineFolio.co.nz, November 2024 (2024 Vintage)

"A new label - The Albarino Brothers are Ollie Powrie, Shaye Bird and Ant Saunders who all share a passion for this particular grape. The wine comes from Gisborne. A pale green-straw colour in the glass. Vibrant aromas of Granny Smith apple, lime leaf, grapefruit, white peach and jasmine florals promise much. The palate is also very energetic, with a racy, saline acidity



leading the charge. The ripe Gisborne fruit might be a little fleshy and juicy for Albarino traditionalists, but this a defiantly kiwi expression. The crispness continues into the salivating finish. Calls for a bowl of oysters and shellfish."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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