

AMISFIELD FIELD BLEND 2024



\$41.99

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| Product Code: | 31536 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Style: | White | Alcohol: | 13.0% |
| Variety: | Field Blend | Grape: | Riesling, Pinot Gris, Chenin Blanc, Pinot Blanc |
| | | Natural: | Certified Organic |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2024 Vintage)

"Straw in colour. The nose holds notes of citrus peel and jasmine tea. On the palate, juicy pink grapefruit and delicate flavours of fennel frond are complemented by refreshing amaro bitters edge to the mouthfeel from its short time fermented on skins. An energetic and vibrant flow to this wine with great versatility for food pairing.

A true expression of the style- Riesling, Pinot Gris, Chenin Blanc and Pinot Blanc were all picked on the same day from five different zones across the Amisfield vineyard covering both our upper terraces and lower flats. North, South, East and West a true field blend.

All fruit was hand harvested and co fermented together. The Amisfield Field Blend marries tradition and innovation, with elements of skin contact during ferment used to develop texture and a phenolic tactile edge. Purity of the wines aromatics was achieved through fermentation in neutral oak barrels and stainless steel. In all, there were four different approaches to fermentation with the four different varieties represented in each. The final wine was blended and aged on fine lees to take shape before being bottled in October of 2024."

91/100 Cameron Douglas MS, June 2025 (2024 Vintage)

"A totally interesting bouquet packed with scents of wild white flowers then pomaceous fruits, a layer of citrus peel then stone. A dry wine on the palate with a crisp and taut mouthfeel, texture from citrus pith and lees lead to flavours of lemon

VINO FINO

Explore a World of Wine

and apple, then quince and green pear. Salivating, saline and dry with best drinking from day of purchase through 2030."

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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