

VINO FINO

Explore a World of Wine

AMISFIELD FUMÉ SAUVIGNON BLANC 2021



STAFF
PICK

Original price was: \$58.99.~~\$48.99~~Current price is: \$48.99.



Barrel-fermented Central Otago Sauvignon Blanc in a serious, full-bodied style.

Product Code:	6051	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		
Producer:	Amisfield		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Organic Vineyard of the Year - New Zealand Organic Wine Awards 2024
Gold Medal - New Zealand Organic Wine Awards 2024

Winery notes (2021 Vintage)

"A vintage with low yield and small berries, led to a wonderfully concentrated yet elegant and restrained wine. White flowers, florals, lemongrass and kaffir lime are present on the nose. The palate shows great intensity and focus, with passionfruit and smokey oak coming to the fore. The textural nature of barrel fermentation and aging is framed by vibrant acidity allowing for great drive and length."

Reviews for previous vintages below...

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5 Stars & 95/100 Bob Campbell MW, The Real Review (2019 Vintage)

"Hand-harvested and fermented in French oak barrels (30% new) using endemic yeasts. Rich, weighty, textural wine with ripe stone fruits, struck-flint, cashew nut and wood-smoke flavours. A complex, stylish sauvignon."

Rated Outstanding & 95/100 Cameron Douglas MS, July 2021 (2019 Vintage)

"The fume style is signified through aromas of wood smoke or soil, sometimes both. This attribute adds complexity, depth and character to wine, but must always be on a foundation of excellent fruit. Aromas of fresh citrus and apple, fresh herbs of sage and thyme and a subtle yet clear scent of wood spice and soil. complex, determined and youthful. On the palate - dry, crisp, salivating and complex. Fruit flavours mirror the nose with layers of lees and subtle flavours of wood spice then mineral and herb. Plenty of acidity and youthful charm, balanced and well made. Best drinking from purchase and through 2025+."

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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