

VINO FINO

Explore a World of Wine

AMISFIELD FUMÉ SAUVIGNON BLANC 2022



\$49.99

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:	13.8%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic
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

Winery notes (2022 Vintage)

"Aromas of ripe peach skin and stone fruit are complemented by subtle nuances of slate, fennel, and white flowers. Barrel fermentation and aging contribute to the wine's weight and complexity, imparting a full-bodied texture and a subtle smokiness. The palate is driven by a vibrant natural acidity, providing an harmonious balance of power.

Hand-harvested and whole bunch pressed, the juice settled in tank for 24 hours before being transferred to French oak barrels (20% new). The ferments were completed using the natural yeast present and the wines went through partial malolactic fermentation in spring. The wine was allowed to mature in oak for 16 months with very little disturbance before bottling."

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Reviews for previous vintages below...

95/100 Decanter Must-try Sauvignon Blanc wines, November 2023 (2021 Vintage)

"From vines planted between 1999 and 2005 on low-yielding gravelly soils of the lower terraces of Amisfield's estate vineyard. Grapes were hand-harvested and wholebunch pressed before fermentation and ageing on wild yeast lees in French oak barrels, 20% of which were new, for 16 months. There was no stirring, but the wine was allowed to go through a partial malolactic fermentation. Roger Jones: Oak is showing but carried well with nice toasty nectarines, hazelnuts, gently herbaceous notes and caramelised pineapple. Fresh textured citrus cleans the palate. Freddy Bulmer: Oak is clear though not at all overpowering, bringing another layer of aroma to the fruit and rounding things out. Complex and focused. Cat Lomax: Nice concentration. Ripe, rounded passionfruit and citrus, hints of dried mango. Creamy texture, juicy acidity. Sustained."

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

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Christchurch