

AMISFIELD SAUVIGNON BLANC 2023





\$31.99

Product Code:	5794	Closure:
Country:	New Zealand	Unit:
Region:	Central Otago	Volume:
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:
Style:	White	Grape:
Variety:	Sauvignon Blanc	Natural:
Producer:	<u>Amisfield</u>	







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Screw Cap

Each

750ml

13.5%

100% Sauvignon Blanc

Certified Organic

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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 (2023 Vintage)

"Intensely aromatic with ripe passionfruit and more subtle delicate flavours of lemongrass, fennel and elderflower. The wine shows great concentration and drive, with a textural mid palate framed by succulent juicy bright acidity. The majority of fruit was cool fermented in stainless steel, with a small component of barrel fermented wine blended in for texture.

The grapes were harvested over a two-week period according to their flavour and aromatic profile using a combination of hand and machine harvesting. Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using selected yeasts. A small component was barrel fermented and blended in for texture."

91/100 Roger Jones, Decanter UK, November 2023 (2023 Vintage)

"Attractive nose that is unmistakably Sauvignon Blanc, fresh, clean tropical notes with a racy acidity, fresh, zippy mouthful. Ripe and generous in style, but still with good, fresh acidity. The palate shows a good concentration of flavour, with some tropical fruit, kiwi and lime. Crystalline structure, very pure, unashamedly fruity while still having focus and freshness."



Reviews for the 2022 vintage below...

95/100 Judges Comment, Decanter World Wine Awards 2023 (2022 Vintage)

"Packed with vibrant grapefruit, peach and fresh herbs with a luscious texture and a zingy, citrus peel acidity. Precise and elegant with a crisp, lasting finish."

Rated Excellent & 93/100 Cameron Douglas MS, December 2022 (2022 Vintage)

"There's no mistaking the intense fragrant scents of Sb and some barrel fermented qualities with aromas of apple and grapefruits, lemon and peach, some banana passionfruit and quince scents and fresh herbs. Dry on the palate with a little more tropical fruit flavours then apples and citrus. A back bone of acidity highlights the power and intensity of the wine. Delicious, dry and fresh with a lengthy satisfying finish. Best drinking from 2023 through 2027+."

CONTACT VINO FINO

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