VINO FINO
Explore a World of Wine

ATÍPICO KITSU ROSÉ OF SYRAH 2026

STAFF PICK



$38.99

One of the finest NZ Rosés we've tasted!

Product Code:	32213	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Rosé	Alcohol:	13.0%
		Grape:	100% Syrah

New Zealand Wide Delivery

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TASTING NOTES

Now this is something rather special! A brand new cuvée from one of our favourite young winemakers, Jordan Hogg of Atípico. Jordan joined us for an in-store tasting and gave us a sneak preview of this wine, and we were immediately impressed. Quite simply, one of the finest New Zealand Rosés we've tasted in some time.

At $38.99, it's certainly a step up from your everyday Rosé, but the extra care and attention in the winemaking really shows. Made from 100% Syrah, with just 550 bottles produced, this is a very limited release that we're delighted to have secured. And the wine is every bit as beautiful as its label!

Sourced from a tiny, certified organic vineyard in Marlborough, the handpicked Syrah was wild fermented in a seasoned French oak puncheon and left on lees for six months. The result is a Rosé with a level of texture, complexity and length that you don't often encounter in New Zealand examples. Pale rose gold in colour, with enticing aromas of ripe peach, rock melon, blood orange and a little white pepper spice. The palate is dry, silky and beautifully balanced, with lovely depth of flavour, vibrant freshness and a long, elegant finish. A seriously impressive Rosé that deserves to be savoured.

Winery notes (2026 Vintage)
"The wine is from ‘El Grouso’ vineyard which is a tiny certified organic 1-acre block of close planted Syrah located on the edge of Rapaura and Foxes Island subregions of Marlborough. The vines grow in gravelly alluvial soils over stony riverbeds from the past which are perfectly suited to Syrah and is less than 1km south of the Wairau River.

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The vineyard is owned by Annie and Al and tended to by themselves and Jordan throughout the season. Large pepper trees dot the property which has a lovely symmetry to the spiciness and pepper character in the wines from this beautiful vineyard.

Handpicked by friends and family on the 21st of March. The free run juice was gently pressed, settled for a few hours and then racked into a seasoned French oak puncheon. A healthy wild fermentation began a few days later. Fermentation was complete after a few months at ambient temperatures. It was aged undisturbed on full lees for 6 months. Malolactic fermentation naturally occurred during early springtime. It was then racked with a small 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in October 2026. Over time a very small amount of naturally occurring sediment is expected.

Pale rose gold in the glass. Rock melon, blood orange peel and a whisp of white pepper spice. Aromas of freshly baked peach cobbler with cinnamon. Dry, satin textured and vibrant with length and finesse. 550 bottles."

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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