

# VINO FINO

Explore a World of Wine

## ATIPICO OMAKA BLANC 2023



**\$36.99**

Product Code:	31315	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Orange	Alcohol:	13.5%
		Grape:	100% Sauvignon Blanc
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Atípico is a labour of love and care from 2016's New Zealand Young Winemaker of the Year and Rock Ferry winemaker Jordan Hogg. It is made of small parcels from exceptional and distinctive vineyards, gently guided by hand, and true to its name, unburdened by convention.

#### Winery notes (2023 Vintage)

"The wine comes from a small block of Sauvignon Blanc grown in the Omaka Valley, near the end of Brookby Road. A gentle sheltered ridge on the eastern side of the valley slopes to the north and a few degrees west. Clay soils and Marlborough sunlight influence the vines, showcasing the site in a beautiful, evocative and expressive wine.

Handpicked on the 1st of April and fermented as whole clusters in a small open top oak vessel. A gentle pat of the cap each day to keep it fresh and satisfy curiosity. After 9 days the golden must was gently pressed directly to a seasoned French oak puncheon (500L).

The remainder of primary fermentation was complete after a week in the puncheon vessel. It was aged undisturbed on full lees for 15 months *élevage*. Malolactic fermentation was completed during the first Spring and Summer. It was then racked with a small 30ppm addition of sulphur dioxide. Bottled unfinned and unfiltered in September 2024. A naturally occurring sediment is expected.

A complex nose of jasmine, fennel and freshly cut citrus. The wine has a crystalline purity of fruit and is framed with juicy ripe

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phenolics which give a palate with immense drive, texture and length."

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## **91/100 Cameron Douglas MS, December 2024** (2023 Vintage)

"Some golden hues lead to a bouquet and palate of lees and fruit spices then a natural ferment quality of wild flowers and baked goods. Crisp and dry, lots of texture and flavour with citrus then a mix of stone fruits lead to more flavours of baked goods and leesy spice qualities. A wine to explore with food alongside offering best drinking from day of purchase through 2027."

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## 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