

# VINO FINO

Explore a World of Wine

## ATÍPICO SUNDIAL 2023



Original price was: \$40.99.~~\$36.99~~Current price is: \$36.99.

Product Code:	3524	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	12.0%
Variety:	Field Blend	Grape:	71% Pinot Blanc, 29% Pinot Gris
		Natural:	Natural Wine



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)

"Aromas of orange blossom, chamomile, and Nana's freshly baked apple crumble. Tastes of lightly toasted citrus, fleshy white nectarine with a hint of parmigiano rind – all interwoven with a vibrant acidity and a lengthy refreshing finish. The wine tips its hat to many influences, with a tongue in cheek one line descriptor of 'Alsace meets Chablis.' The wine comes from a small block of Pinot Noir, Gris and Blanc in Rapaura, Marlborough. The vines grow in sandy alluvial silts, over gravelly and stony riverbeds of the past, less than 1km south of the Wairau River. A pair of plum trees dot the centre of the vineyard, inspired by an old-world philosophy of breaking up the monoculture and offering fruit and shade to those tending the vines.

71% Pinot Blanc, 29% Pinot Gris. Handpicked by friends and family on the 20th and 22nd of March. After an enthusiastic foot stomp, the fruit was pressed directly into neutral barrels, before being transported back out to the vineyard block, under the autumnal branches of the plum tree. A vigorous wild fermentation began a few days later, influenced by the ambient temperatures, environment and season. Each day, a visit with coffee in hand. A daily sensory connection with the ferment in the vineyard. Tactile moments, observing the ferment temperature influenced by the sunshine, weather and time of day. A

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true transformation of juice into wine *vin situ* - to be vinified in place. After 20 days in the vineyard the wine was moved a few hundred metres to the winery to settle in for autumn and winter. It was aged undisturbed on full lees for 6 months before being racked with a small 30ppm addition of sulphur dioxide. Bottled unfinned and unfiltered in October 2023. All movements prior to bottling by gravity. A naturally occurring sediment is expected. Chill bottle upright prior to enjoying."

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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

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