

VINO FINO

Explore a World of Wine

ATÍPICO SUNDIAL 2024



\$36.99

Product Code:	3524	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Field Blend	Grape:	39% Pinot Blanc, 26% Gruner Veltliner, 24% Riesling, 11% Pinot Gris
		Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

The Real Review's Rising Star of the Year New Zealand 2025 Finalist (Top 3)

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 (2024 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 is based upon a small vineyard block 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,

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inspired by an old-world philosophy of breaking up the monoculture and offering fruit and shade to those tending the vines.

Handpicked by friends and family on the 10th and 11th 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. RS – Dry TA – 6.35 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 true transformation of juice into wine vinsitu – to be vinified in place.

After 25 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 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in September 2024. A naturally occurring sediment is expected. Chill bottle upright prior to enjoying."

Reviews for the 2023 vintage below...

Rated Excellent & 93/100 Cameron Douglas MS, December 2024 (2023 Vintage)

"Aromas and flavours of baked apples, peaches and pears then a fine lees complexity adding depth to the bouquet. Crisp and dry, medium+ weighted with a satin - cream touch, a layer of fruit spice from skin contact adds texture and weight to the palate. Balanced, dry and well made with a lengthy finish. Best drinking from day of purchase through 20208."

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