VINO FINO
Explore a World of Wine

ATÍPICO SYZYGY ORANGE 2025

ORGANIC STAFF PICK



$36.99

Taste the Synergy New Wine from Talented Winemaker Jordan Hogg

Product Code:	31778
Country:	New Zealand
Region:	Marlborough
Style:	Orange

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	48% Sauvignon Blanc, 23% Pinot Blanc, 17% Chardonnay, 12% Pinot Gris
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Jordan Hogg is one of New Zealand's most talented up-and-coming winemakers, and this is his first attempt at an orange wine. Four varieties (48% Sauvignon Blanc, 23% Pinot Blanc, 17% Chardonnay, 12% Pinot Gris) co-fermented on skins for 20 days has produced a beautifully aromatic and textured wine that will pair beautifully with many different cuisines.

Winery notes (2025 Vintage)
"Syzygy – An alignment of celestial objects, such as a lunar eclipse, or a pair of connected things that are normally opposites (rhymes with “synergy”).

A distinctly spicy and aromatic nose of pineapple, cardamom, and fennel. On the palate juicy layers of crystalised ginger, tangerine and fresh pineapple. The palate is vibrant and framed with piquant and chalky fine phenolics that coat the tongue

and provide a tactile framework with a lengthy finish.

The wine is from three vineyards. The first is 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. The second is from the Omaka Valley, from beautiful north facing clay hillsides. The third is from a tiny block on a north facing slope in the Delta Lake Heights.

Handpicked by friends and family and transferred into a vessel to ferment as wholes clusters. A pied de cuve was added and a vigorous wild fermentation began a few days later. A daily check and gentle hand pat to keep it fresh. After 10 days we gave it a foot stomp to release some more juice in the ferment.

After 20 days in contact with skins, seeds and stalks the wine was gently pressed to a pair of seasoned French oak puncheons. It was left to settle for autumn and winter and aged undisturbed on full lees for 6 months before being racked with a small 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in October 2025. A naturally occurring cloudiness and sediment is expected. Chill bottle upright prior to enjoying."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

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Christchurch

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