

# VINO FINO

Explore a World of Wine

## BLACK ESTATE HOME PÉT NAT 2023



\$52.99

Effervescent, Mouthfilling and Luminous!

Product Code:	5400	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.0%
Style:	Sparkling	Grape:	100% Chenin Blanc
Variety:	Pét Nat (Ancestral Method)	Natural:	Certified Organic
Producer:	<a href="#">Black Estate</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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### TASTING NOTES

**Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine**

A sparkling Pét-Nat (Ancestral Method) from Black Estate's organically certified 'Home' vineyards. This 100% Chenin Blanc is one of New Zealand's best examples of this style. Totally delicious!

#### Winery notes (2023 Vintage)

"White gold hue with fine mousse. Delicate mealy aromas, flint, white peach, strawberry, lanolin, and bees wax. Effervescent, mouth filling, and luminous with dense dry phenolic's and an invigorating salty Home Vineyard finish. Drink today. Vibrant and alive this wine requires care when opening. Stand upright and chill to 8 degrees centigrade. Open the crown cap with a decanter ready to capture any overflowing wine. No winemaking additives, un-fined, unfiltered.

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Slowly whole bunch pressed. Settled for 24 hours, racked and inoculated. Fermentation with yeast propagated from a Home Block vineyard starter, in a stainless steel tank, then completed in bottle. Fermenting wine was bottled on April 27 2023. Fermentation was completed in bottle and then aged on lees for 13 months. Riddling occurred in gyropalettes from March 2024. Disgorged on May 8 2024."

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## **92+/100 Cameron Douglas MS, June 2024** (2023 Vintage)

"A calm yet sophisticated bouquet for this expression of wine, aromas of apples and lime, lees and fresh white spices then a small bouquet of blossoms. Crisp and dry with a tidy flourish of mousse with small bubbles and a soft mushroom effect. Flavours of lees then fruit to reflect the bouquet. Dry, taut and youthful with best drinking from day of purchase through 2026."

**\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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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