VINO FINO
Explore a World of Wine

BLACK ESTATE SKYPUNCH VIOGNIER 2025



$48.99

Product Code:	5649
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Viognier
Producer:	Black Estate

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Viognier
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Winery notes (2025 Vintage)
"Our third Viognier, grown at Skypunch, a small 0.46 hectare block on the slope just south-west of Home vineyard in Waipara Valley. Calcareous clay underfoot, certified organic, farmed with biodynamic and regenerative practices, and picked by hand on 31 March.

White gold hue. Aromas of melon, lemon pith, peach blossom and cedar. The pallet is soft end enveloping with a fine salivating finish. Flavours of nectarine, baked apricot frangipani and almond meal. Saline and umami flavour length.

This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2035.

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The juice was settled for 48 hours, then racked to barrel. No additions were made except vineyard derived yeast propagated from a vineyard starter from the Skypunch vineyard. Juice was fermented in three 500L tight grained French casks (5 years old). The wine matured on fermentation lees and went through full malo-lactic fermentation in early spring. The barrels were racked after 12 months and allowed to settle on fine lees for a further 3 months in tank then bottled. **No fining or filtration**. Contains sulphites. 40ppm Sulphur Dioxide added at bottling."

Reviews for previous vintages below...

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94/100 Jamie Goode, WineAnorak.com, November 2025 (2023 Vintage)
"First vintage, 15 months on lees and then time in bottle before release. Low yield per vine, made it like Chardonnay. Just two barrels. Next year hope for enough to use puncheons. This is a beautiful expression of Viognier with pear and peach fruit, a touch of apricot, and some focus on the palate. It has flavour but it's not fat. Beautiful example of Viognier."

CONTACT VINO FINO

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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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