

BLANK CANVAS McKEE VINEYARD GRÜNER VELTLINER 2017









Original price was: \$37.99.\$32.99Current price is: \$32.99.





"One of the best local examples I've tasted." 95/100 Bob Campbell MW

Product Code:	7557	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Grüner Veltliner	Grape:	100% Grüner Veltliner





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TASTING NOTES

Winery notes (2017 Vintage)

"Full-bodied richness, brilliant orange citrus, white pepper aromatics and a savoury, textural palate exemplify this single-vineyard Marlborough Gruner Veltliner. With the variety originally hailing from Austria, we feel our rendition takes on the best of European structure and New Zealand fruit opulence. The fruit was hand-picked from the McKee Vineyard in the Blind River subregion, gently pressed and fermented in both stainless steel and 500L French oak puncheons. It spent 11 months maturing on fine lees which has given increased texture and complexity. We have held the wine in bottle for four years prior to release and we're confident this is a wine to cellar. We like to call it G.V. or Gruner - you can call it anything you like! "

Rated Excellent & 93/100 Cameroon Douglas MS, October 2020 (2017 Vintage)

"Varietal with a gentle herbaceous quality transitioning into ripe white fleshed fruits of apple and lemon, a touch of pineapple then a light white vegetable quality. Crisp, taut, fruity, refreshing and dry with complexity from bottle development and a whisper of toastiness, there is plenty to admire, but this wine is also young with acidity and energy as well. As the wine becomes more ambient the flavours and textures grow and develop. A thoroughly interesting example, balanced and well



made. Best drinking from today and through 2029."

5 Stars Michael Cooper, October 2022 (2017 Vintage)

"Currently on sale and drinking superbly, the 2017 vintage is a single-vineyard wine, grown at Blind River. Hand-picked, it was fermented and matured on its yeast lees for 11 months in tanks and seasoned French oak puncheons. Full of personality, it is a bright yellow/green, invitingly aromatic wine, with deep, vigorous, peachy, slightly toasty flavours, bottle-aged complexity, good acid spine and a long, dry finish. Ready; no rush."

93/100 Bob Campbell MW, The Real Review, September 2022 (2017 Vintage)

"Fleshy, full-bodied wine with classic citrus/mandarin, orange blossom and subtle spicy flavours supported by a backbone of gentle acidity that leads to a mellow finish. Single vineyard wine from the coastal Blind River sub-region."

92/100 JamesSuckling.com (2017 Vintage)

"The nose shows just the bit of age with lovely aromas of baked pears, wet stone, beeswax and dried herbs. Medium-bodied with mineral notes playing against the slowly maturing fruit. Silky texture. Fresh acidity keeps things lively. Nicely done. Sustainable. Drink or hold. Screw cap."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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