

BRAVE ROOTS VIOGNIER 2025

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Product Code:	31997	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Viognier	Grape:	100% Viognier



New Zealand
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TASTING NOTES

Winery notes (2025 Vintage)

"Viognier is a winemaker's gamble, a fussy grape that rewards patience with aromatic opulence. We aimed to capture its rich, silken texture, a contrast to the sharp-edged Marlborough whites. Our goal was to coax out its exotic perfume, creating a wine of texture and grace—like sunshine woven into a golden thread.

Lush Apricot, ripe Peach skin, and fragrant Honeysuckle, with a rich, textural palate that finishes with a hint of toasty oak. Sublime with Moroccan chicken tagine, creamy lobster risotto, or a cheese board featuring soft, pungent cheeses like Epoisses or Taleggio.

Bathed in sunlight, this ideal site allows our Viognier to ripen perfectly. We harvest in two distinct stages: an initial pick for crisp, natural acidity, followed by a later pass for the grape's full, aromatic bloom. Fermented and aged on fine lees in seasoned French barrels for 10 months. Complex, powerful, and elegantly refined."

Rated Excellent & 94/100 Cameron Douglas MS, July 2026 (2025 Vintage)

"A lovely bouquet that unfolds nice and slow revealing scents of white blossoms then apricot and some peach, a mineral quality of cold wet stone and a fine lees complexity. A light perfume quality delivers a delicate side along with a touch of ginger-spice. A satin texture touches the palate first then a wave of white fleshed fruits, acidity and fine phenolic texture. Youthful and nicely just-taut, crisp and salivating and most importantly varietal and new. Best drinking from day of purchase through 2032+."

Reviews for the 2024 vintage below...

93/100 David Walker Bell, WineFolio.co.nz, September 2026 (2024 Vintage)

"A bright, pale gold in the glass. The bouquet is exotic and beguiling, bursting with both energy and richness at the same

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time. The golden colour echoes on the nose, with apricot, peach and quince fruits, a little cardamom and a waft of honeysuckle. Coltish and tight for now, run by the crisp acidity (which the varietal needs) through a palate where a touch of oak and baking spice frames the lush fruit. A creamy texture doesn't distract, just applying a little brake to the drive, and closing with a tangy, persistent finish."

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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