

VINO FINO

Explore a World of Wine

BRYTERLATER BRAMBLES ORANGE 2023



Original price was: \$41.99. ~~\$36.99~~ Current price is: \$36.99.

Product Code:	3050	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Grape:	Pinot Blanc, Pinot Gris
Style:	Orange	Natural:	Natural Wine
Producer:	Bryterlater		



New Zealand
Wide Delivery



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TASTING NOTES

The Bryterlater label by sommelier turned winemaker James Graves-Opie is certainly one to keep an eye on. The wines are made using organically farmed grapes from select sites within the North Canterbury region and have quickly become sort after because of their complexity, sense of place and outright drinkability. The Brambles range is the slightly more playful set of wines from James, giving him the chance to concoct wines that maximise deliciousness and he has certainly done that with this terrific expression of skin contact Pinot Gris.

James Graves-Opie, Winemaker notes (2023 Vintage)

"A field blend of Pinot Blanc from the Bentwood Vineyard and Pinot Gris from the neighbouring Cross Hares vineyard. Picked on the same day. Whole bunch Pinot Gris placed gently in amphora with direct press Pinot Blanc pressed atop. Fermented on skins in amphora for 6 months. The wine was then settled and blended with a puncheon of pinot blanc. Apricot yoghurt, soft chalky tannin, crystallized ginger, peach ice tea salivating acidity."

91/100 Kasia Sobiesiak, The Wine Front, July 2024 (2023 Vintage)

"Orange in colour and orange in flavours and aromas. Texture is a bit sandy, smooth but not quite fine-fine. Mouth is filled with jasmine green tea and mandarine peel perfume. It's an orange wine light on the tongue with appetite-inducing bitterness and hints of barky spice as added interest. Easy and pretty style."

David Walker Bell, WineFolio.co.nz, June 2024 (2023 Vintage)

"Brambles Orange 2023 is a blend of Pinot Blanc and Pinot Gris picked on the same day. Fermented on skins in amphora for 6

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months, then settled and blended with a separate barrel of pinot blanc. A clean, even wine where you definitely feel the skin-contact phenolics as well. Juicy acidity and quite a grip through the palate. A depth and sweetness - peach, ginger, pineapple lumps, and just a fruit salad of flavours."

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

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