

VINO FINO

Explore a World of Wine

BRYTERLATER BRAMBLES ORANGE 2024



\$36.99

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|---------------|-----------------------------|----------|---------------------------------------|
| Product Code: | 3050 | Closure: | Cork |
| Country: | New Zealand | Unit: | Each |
| Region: | North Canterbury | Volume: | 750ml |
| Sub Region: | Waipara | Alcohol: | 12.2% |
| Style: | Orange | Grape: | Sauvignon Blanc, Pinot Gris, Riesling |
| Producer: | Bryterlater | Natural: | Natural Wine |



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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 blend - this year Sauvignon Blanc, Pinot Gris and Riesling.

Reviews for the 2023 vintage below...

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 barksy 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 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

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lumps, and just a fruit salad of flavours."

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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