

# VINO FINO

Explore a World of Wine

## BRYTERLATER STILL LIFE SAUVIGNON BLANC 2022



Original price was: \$37.99. ~~\$36.99~~ Current price is: \$36.99.

|               |                             |          |                      |
|---------------|-----------------------------|----------|----------------------|
| Product Code: | 3392                        | Closure: | Cork                 |
| Country:      | New Zealand                 | Unit:    | Each                 |
| Region:       | North Canterbury            | Volume:  | 750ml                |
| Sub Region:   | Waipara                     | Alcohol: | 12.3%                |
| Style:        | White                       | Grape:   | 100% Sauvignon Blanc |
| Variety:      | Sauvignon Blanc             | Natural: | Certified Organic    |
| Producer:     | <a href="#">Bryterlater</a> |          |                      |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"Picked with tropicality and acidity in mind, the balance works harmoniously. Barrel ferment, aged on lees for a further 10 months. Wine is completely clear and clean at this point. I then settle out the lees and amalgamate a portion to build complexity and texture to the palette. No skin contact. Bloody delicious. Salty af. Pineapple. Guava. Overripe Lemon/Lime. Brioche. Salivating acid. Texture."

#### 92/100 Kasia Sobiesiak, The Wine Front, July 2024 (2022 Vintage)

"Golden kiwi and lime curd, lime tart, lightly milky texture but with lime skin bitter hold. Purity to fruit and yoghurt weight accompanied by a lovely line of acidity and a lick of brine. Sauvignon Blanc in a cool shape and form."

#### David Walker Bell, WineFolio.co.nz, June 2024 (2022 Vintage)

"Still Life 2022 is made from Sauvignon Blanc, barrel fermented in old oak, and then sits on lees for ten months. Driven by a

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saline acidity, with flavours of orange peel, guava, dried pineapple and grapefruit. There is a veneer of 'natural' wine to this in its simplicity, but it is very focussed and tight. A great balance of interest and drinkability here. Hints of Chablis. The texture is silky and viscose."

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## 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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