

VINO FINO

Explore a World of Wine

BRYTERLATER SVELTE RIESLING 2023



\$29.99

Product Code:	3513	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	11.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Natural Wine
Producer:	Bryterlater		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"A nod to winemaker James Graves Opie's love of textural Germanic Riesling. This was harvested ripe with a tiny amount of botrytis to balance its natural acidity. Once harvested, the grapes were briefly soaked (24hr skin soak) to develop texture and palate weight, before being pressed into tank. Once settled the juice was transferred into aged large format French oak and aged sur lie until the following year.

The result is a wine with Riesling's hallmark citrus and grapefruit hues, but with lovely touches of juniper, candied apple and sea spray alongside. In a nutshell; a dry, textural Riesling but with complexity. Drinks all too well. Citrus, Lively, Saline, and Untamed."

94/100 David Walker Bell, WineFolio.co.nz, June 2024 (2023 Vintage)

"A wine from North Canterbury. A translucent green/lemon in the glass. Scented with grapefruit, lime, guava, candy apple, lychee, dried pineapple and juniper. The palate is tightly structured and basically dry, but there is a ripe fruit sweetness that adds contrast and balance. The acidity is salty, with a finger lime pop of freshness and drive. Good weight through the palate and a swell of texture gives more complexity. Silky phenolics rub shoulders with a quartz minerality at the back of the palate, before a finish that is well balanced and long."

92/100 Kasia Sobiesiak, The Wine Front, July 2024 (2023 Vintage)

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"Made with texture in mind and it's all that. Picked later with a little botrytis, cold-soaked for 24-hrs and after fermentation in a tank it was aged in old oak on lees. Texture with capital T. Deeply soft to start, flows with bitter citrus and quince, grapefruit and mango skin and a nutty finish. Can't help but think, feel and say textural. Shapes and forms, chalky, chewy and unmistakably ripe giving flavour satisfaction and a great bright energy."

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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