

VINO FINO

Explore a World of Wine

CAYTHORPE FAMILY ESTATE SAUVIGNON BLANC 2024



\$16.99

A Traditional Herbaceous Marlborough
Sauvignon That Hits The Sweet Spot



Product Code:	2383	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		



New Zealand
Wide
Delivery



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TASTING NOTES

Trophy & 95/100 for Champion Sauvignon Blanc - Australia and New Zealand Boutique Wine Awards 2024

The Bishell family have farmed in Marlborough since 1880, naming the farm Caythorpe. They planted their first vines in 1987 growing grapes for others and in 2015 established their own label. Along with grapes and cherries, Caythorpe remains a working farm.

Winery notes (2024 Vintage)

"Estate grown exclusively on "Caythorpe" upon light silt loam, alluvial gravel soils. The 2024 growing season was characterised by a hot and dry summer, but with a cooler autumnal lead into harvest which was ideal for both ripening and preserving flavours. Fragrant and floral aromatics of passionfruit and grapefruits, with notes of capsicum and fresh herb. A

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vibrant and refreshing palate with concentrated passionfruit, lime, grapefruits and subtle nettles. Balanced acidity with an elegant finish."

Judges' comments, Australia and New Zealand Boutique Wine Awards 2024 (2024 Vintage)

"...good intensity of fruit, citrus, herbs, stalky grass zest, nice acid."

"Big pulpy number, lifted and bright with right amount of sweat. Juicy fruit, nice acid balance and flavour."

"Pale lemon. Vibrant nose - lifted passionfruit and kiwi varietals. Good punchy acidity with guava aftertaste and juicy acid."

Rated Excellent & 94/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"Pungent, fruity, very expressive bouquet with scents of Meyer lemon and peach, ripe tropical fruits of white pineapple and green mango. There's a touch mineral flint and fresh herb qualities. A dry wine on the palate with a backbone of acidity framing core fruit flavours that reflect the bouquet. Lengthy, fresh, saline and salivating. Best drinking from 2024 through 2027."

5 Stars & 93/100 Sam Kim, Wine Orbit, October 2023 (2023 Vintage)

"Punchy and fabulously fragrant, the wine shows green rockmelon, kaffir lime, jalapeno and lime zest aromas, leading to a wonderfully flavoursome palate delivering terrific fruit power and persistency. Classically expressed with a long delicious finish. At its best: now to 2026."

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