

VINO FINO

Explore a World of Wine

CLOS HENRI WAIMAUNGA SAUVIGNON BLANC 2025



\$38.99

Clay Soils give this Stunning Sauvignon Richness and Depth.

Product Code:	7570	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2025 Vintage)

"Named after the ancient glaciation period that formed this exceptional terroir, Waimaunga is the purest expression of the clay soils found on the hills of our estate. Formed 250,000 years ago, these rich, layered soils result in wines with density, generosity and richness.

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. The use of press fractions to separate free run from the hard pressings preserves the elegance and finesse of the wine. Fermentation occurs in 85% stainless steel; while the remaining 15% is wild fermented in neutral French oak barrels and Austrian demi muids (600L). The wine is aged on fine yeast lees for up to 9 months with lees stirring, which enables us to obtain a round Sauvignon Blanc with body and richness. The wines age in tank before bottling and are released in the Autumn following their harvest.

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There is an enticing blend of lilac and honeysuckle florality with an indulgent undercurrent of vanilla custard and delicate spice on the nose. On the palate, there's juicy, ripe apricot and nectarine, which are seamlessly balanced by a distinctive zesty, chalky texture. These fine-grained chalky notes provide elegant structure, while the generosity of stone fruit is tempered by a precise, mineral-driven backbone, delivering a lengthy, balanced finish."

Rated Outstanding & 95/100 Cameron Douglas MS, May 2026 (2025 Vintage)

"A wine of purity and ripeness, site and style, a reflection of soil and mineral, fresh white fleshed fruits and citrus then apple. Delicious, and pure, a fine chalky mineral and fine lees seam framing flavours of meyer lemon and citrus pith, white fleshed pomaceous fruits with some tropical moments. Lengthy and pure, well made and youthful. Best drinking from late 2026 through 2032+."

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