

# VINO FINO

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## CLOUDY BAY SAUVIGNON BLANC 2024

STAFF  
PICK

ICONIC



\$47.99

Classic 2023 Release for New Zealand's most Iconic Sauvignon Blanc

Product Code:	4187	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
Producer:	<a href="#">Cloudy Bay</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Cloudy Bay set the benchmark for New Zealand Sauvignon Blanc over 40 years ago and it is still doing so now. In the world of Marlborough Sauvignon Blanc it is too easy to be caught into the flotsam of the sea of mediocrity. This is and always has been immune to the demands of 'cheapest is best'. The focus is on being the best. An excellent release.

Widely regarded as the quintessential expression of the acclaimed Marlborough wine region, Cloudy Bay Sauvignon Blanc is an international benchmark wine noted for its vibrant aromatics, layers of pure fruit flavours and fine structure.

#### Winery notes (2024 Vintage)

"Cloudy Bay Sauvignon Blanc put New Zealand on the map with its captivating flavour. This, the 40th Vintage of our Sauvignon Blanc is mouthwateringly intense, revealing notes of makrut lime, hibiscus and pink grapefruit.

Quite restrained on the nose and less tropical than previous vintages. It unfurls in the glass to reveal profound and attractive notes of citrus, lime leaf, apricot and orange blossom.

The palate shows mouthwatering intensity, with subtle-but-juicy passionfruit notes melding with those of citrus, white stone fruit, makrut lime, pink peppercorn, hibiscus and pink grapefruit. Throughout, there is a freshening saline edge and a fresh-

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squeezed lemon acidity that carries a long, concentrated and complex finish.

Following the harvest, the free-run juice was cold settled, before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with around 1.5% of the blend fermented at warmer temperatures in large format oak vats. A portion was also fermented using wild yeast to build texture and complexity. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2024 we tasted 81 different portions, of which 55 were selected to create the final blend."

Reviews for previous vintages below...

## **5 Stars & 95/100 Bob Campbell MW, The Real Review** (2023 Vintage)

"Crisp, uncompromisingly dry sauvignon blanc...intense, vibrant wine that lives up to its exalted reputation."

## **4 Stars Yvonne Lorkin, December 2022** (2022 Vintage)

"Arriving in a new bottle embossed with '1985' Cloudy's foundation year and bearing a unique, glass-relief depiction of the iconic view of the Richmond Range overlooking the vineyards, the 2022 vintage is scented with classic green pea, capsicum and tropical, passionfruity, peachy characters. On the palate, the layers of citrus unfurl, lime, and lemon zest and they're carried by crisp acidity across the long, herbaceous finish. Cleansing and classic."

## **5 Stars Michael Cooper** (2021 Vintage)

"New Zealand's most internationally acclaimed wine is sought after from Sydney to New York and London. Its irresistibly aromatic and zesty style and intense flavours stem from 'the fruit characters that are in the grapes when they arrive at the winery'. It is sourced from company-owned and several long-term contract growers' vineyards in the Rapaura, Fairhall, Renwick and Brancott districts of the Wairau Valley, Marlborough. The wine is mostly cool-fermented with cultured and indigenous yeasts in stainless steel tanks and aged on its yeast lees, and a small percentage of the blend (4 per cent in 2021) is fermented at warmer temperatures in old French barriques and large-format oak vats. Bright, light lemon/green, the stylish 2021 vintage (5\*) is highly aromatic, weighty and sweet-fruited, with strong, vibrant, tropical fruit flavours, showing a distinct touch of complexity, that build well to a long, dry (2.6 grams/litre of residual sugar), appetisingly crisp finish. Best drinking 2023+."

## **Rated Excellent & 94/100 Cameron Douglas MS, October 2021** (2021 Vintage)

"A super-classic with aromas of fresh basil and green apple, pink grapefruit and wet slate mineral scents. Vibrant and fresh on the palate with an abundance of acidity and mouthfeel, fresh fruit flavours of citrus and tree fruits, pineapple and fresh green herbs. Lengthy, balanced, salty and well made. Drink now and through 2025."

## 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