

VINO FINO

Explore a World of Wine

COAL PIT PROPRIETOR'S RESERVE SAUVIGNON BLANC 2023



\$43.99

Product Code:	4588	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Gibbston	Alcohol:	13.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Only made in the best years, this is the fifth release of our premium Proprietor's Reserve. Grown in a settled Central Otago season characterised by low yields and intense fruit concentration. Crafted from hand-picked fruit, grown on 25+ year old vines at our elevated single vineyard in Gibbston. Barrel fermentation with regular lees stirring imparts texture and palate weight, beautifully complementing the exotic fruit profile.

Delicate aromas of kaffir lime leaf, lemon zest and orange blossom are in harmony with exotic notes of caraway seeds and jalapeño. The palate evokes a savoury and textural medium-bodied weight, with juicy tones of gooseberry supported by a wet stone and crushed schist vibrancy. A final lick of saline is apparent, typical of the Coal Pit vineyard and drawing out the length of this refined and elegant wine. Succulent and dry, drink now or allow this to develop in the cellar for 2-5 years to allow a multi layered textural element to emerge.

Original Coal Pit vineyard plantings, 25+ year old vines dating back to 1994, very low cropping at 3 tonne/hectare, hand harvested. Schist based soils. 100% whole bunch pressed. 100% barrel fermentation in large format French oak (48% new,) battonage post fermentation with extended lees contact for 10 months.

The striking Heritage Series label is the work of Chris Heaphy, famed New Zealand artist and creator of all the Coal Pit labels.

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The distinctive koru forms reflected here are considered traditional Māori symbols of new life and growth."

5 Stars & 96/100 Sam Kim, Wine Orbit, October 2023 (2023 Vintage)

"A gorgeously styled, barrel-fermented rendition, the enticing bouquet shows grapefruit, crunchy apple, lemon peel, oatmeal and beeswax nuances, leading to a finely flowing palate that's impressively concentrated and splendidly textured with saline mouthfeel. Wonderfully structured by vibrant acidity, finishing superbly long and captivating. At its best: now to 2033."

5 Stars & 94/100 Candice Chow Wine Chat (2023 Vintage)

"The vibrant fruit melded with a creamy layer, expanding the palate weight. Subtle jalapeno spice tickles and elevates a flavoursome and invigorating finish."

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