

VINO FINO

Explore a World of Wine

DOMAIN ROAD SAUVIGNON BLANC 2023



\$24.99

Product Code:	5137	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.8%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Central Otago's Domain Road Vineyard, near Bannockburn, is sited in a sheltered valley that provides a unique micro-climate, ideal for producing premium wines. Our Sauvignon Blanc vines are planted partially on the top of Templers Hill, an area left untouched by 19th century gold miners, and partially on Doctors Flat where mining has exposed mineral-rich clays from a 8-15 million year old lake bed.

The grapes were hand harvested between 20th April and 1st May 2023 from both Domain Road and Defiance vineyards. The fruit was whole bunch pressed to tank and the juice was cold settled for two days before racking and inoculation with selected yeast. Fermentation took place in stainless steel tanks (43%) with the balance (57%) undergoing barrel fermentation in French oak barriques. The barrel portion was lees stirred weekly to give the wine volume, roundness and complexity.

The colour of pale lemon with clear hues our Sauvignon Blanc is dry in style, complex and mouth filling. Fragrant on the nose with Lemon Blossom, grapefruit and gooseberry. Dry in style with passionfruit, guava and white melon with a hint of flint evident on the palate. A full mid palate and firm acidity lead to a long, complex citrus and tropical finish.

Rated Outstanding & 95/100 Cameron Douglas MS, September 2023 (2023 Vintage)

"Fantastic bouquet, complex and mineral, pure fruited with scents of citrus and lees complexity, ripe white fleshed fruit suggesting peach and ripe red apple. Equally delicious as the wine touches the palate with a core of mineral and salinity, acidity carries flavours suggested by the bouquet along with a fine dried herb and gentle savoury lees quality. Overall a great texture and length. Best drinking from 2024 through 2029+."

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CONTACT VINO FINO

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<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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