

EARTHKEEPERS FIELD BLEND #2 2018





\$22.99

Interesting Aged Waitaki White

Product Code:	31367	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waitaki	Volume:	750ml
Style:	White	Alcohol:	12.7%
Variety:	White Blend	Grape:	Pinot Gris, Riesling





VIEW PRODUCT ONLINE

TASTING NOTES

A fantastic offer on this little gem of a wine. A compelling field blend of Pinot Gris and Riesling from Otiake in the Waitaki valley made by experienced winemaker Grant Taylor (of Valli fame). The right amount of time in bottle has seen this blossom into a complex and textural aromatic blend that expresses why winemakers are so excited about the Waitaki wine growing region.

Delicately poised and floral on the nose with white fruit and lemon pith and a touch of complexing minerality. The palate is ripe and deep with stonefruit, citrus and further floral notes leading to a deep and spicy finish. A pure cool climate, aromatic wine.

Winery notes (2018 Vintage)

"The Otiake River Vineyard is located on a terrace of limestone infused stony river soils in the Waitaki Valley. New Zealand's coolest winegrowing appellation. Ripe stonefruit, floral and citrus, deep flavour with a dry spicy finish. Pure cool climate aromatic."

Reviews for the 2016 vintage below...

Yvonne Lorkin (2016 Vintage)



"Grant Taylor, one of my favourite winemakers has turned his hand to crafting this bracing, tangy, citrus and spice-fuelled blend of pinot gris, riesling and gewurztraminer – and it's just sensational. From one of the harshest winegrowing regions in NZ comes this dynamite, zesty, threesome, boasting a chalky-dry texture and a green apple finish. It's curious, quizzical and fab!"

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, May 2022 (2016 Vintage)

"Bright, pale yellow with a slight green hue, faintly lighter on the rim, youthful in appearance. The nose is full, complex and intriguing, with aromas of spice, dried floral, and a hint of petroleum on the entry, underlying quince, golden apple and lychee. Full-bodied, aromas of golden apple, quince melded with citrus and lime peels, lychee followed by dried floral, ginger and an abundance of chalky minerals. The wine is complex with varietal flavours and youthful with a citrus lead, chalky mineral featuring a textural flow entwined with acid tension. This brilliant white blend shows a sense of place with refined flavour and features. Match with shellfish and lemongrass steamed fish over the next 3-4 years. 13.5% alc."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

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