

# VINO FINO

Explore a World of Wine

## ESK VALLEY ARTISANAL COLLECTION MALBEC / MERLOT / CABERNET SAUVIGNON 2025

**HOT PRICE** **VINO VALUE** **TOP SELLER**

**\$19.99**

This is a medley of Power and Concentration!



Product Code:	2380	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	13.5%
Style:	Red	Grape:	41% Malbec, 35% Merlot, 24% Cabernet Sauvignon
Variety:	Cabernet / Merlot Blend		
Producer:	<a href="#">Esk Valley Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

Made by legendary winemaker, Gordon Russell this 41% Malbec, 35% Merlot, 24% Cabernet Sauvignon red blend comes from a single vineyard in the Gimblett Gravels. It was fermented in open top concrete fermenters before being pressed to 225l French Barriques to mature. The end result is one spectacular bottle of wine that well and truly offers insane value. Drink now and any time over the next 10+ years.

# VINO FINO

Explore a World of Wine

---

## Winery notes (2025 Vintage)

"This is a very deeply coloured and flavoursome wine as you would expect from a Malbec based wine. It displays rich plummy, jammy Gimblett Gravels fruit notes on the nose with complementary notes of tobacco and dried herbs. On the palate it is a medley of complex fruit flavours supported by a generous mouthfeel and age worthy tannins. This is a full bodied and complex wine, and an ideal accompaniment to red meat dishes.

The fruit for this wine was grown within the confines of the renowned Gimblett Gravels Wine Growing District. These deep stony soils deposited by the Ngaruroro River have excellent drainage and low vigour and are ideally suited to the production of high quality red wine. Our vineyard sites are close planted with low yields per vine to maximise quality.

The individual vineyard and varietal parcels were harvested separately and fermented with wild yeast in our open topped concrete fermenters. Hand plunging was employed to gently extract colour and tannin."

---

## 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