

VINO FINO

Explore a World of Wine

FALCONHEAD VIOGNIER 2024

HOT
PRICE



93

VINO
VALUE

TOP
SELLER



\$14.99

Top value Hawkes Bay Viognier -
Fragrant, mouthfilling and smooth

Product Code:	5490	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	14.8%
Style:	White	Grape:	100% Viognier
Variety:	Viognier		



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Zealand
Wide
Delivery



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orders \$150.00
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TASTING NOTES

Viognier may not be your first choice variety but this is just so delicious and such good value it should be! Falconhead is produced by the Wine Portfolio, which previously included the Morton Estate label. The wonderful exotic nose leads you into the soft, rich, and flavoursome palate. There's an array of flavours - fresh apricot, lemons, peach. A portion is barrel fermented adding a good textural element and a vanillin character.

Winery notes (2024 Vintage)

"Perfumed aromas of white peach and subtle turkish delight. The palate displays delicious pear and tangerine flavours supported by deft lychee and spice complimented with a gentle sweetness.

The grapes for this wine were machine harvested and transported to our Riverview winery where they were pressed and fermented in stainless steel tanks, as well as small parcel in seasoned oak barrels to enhance the natural texture. A variety of yeasts were used but predominantly 58W3. Following maturation and settling in tank the wine was transported to our Katikati winery for final blending, finishing, and bottling."

4 Stars & Best Buy Cuisine NZ & International Other Whites, February 2024 (2024 Vintage)

"Rich stonefruit, lemon and honey aromas on the nose which are mirrored through the palate. An elegant and oaky ripe-fruit

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expression of viognier in which the sweetness present is well balanced by the oily texture of the wine."

Rated Excellent & 93/100 Cameron Douglas MS, February 2025 (2024 Vintage)

"Fragrant and true to the varietal signature of spice and apricot, a distinctive minerality and exotic quality. Nice weight and intensity with a spice laden satin-cream texture with contrasting acidity and core fruit flavours of yellow stone fruits and apple, spice and exotic appeal. No oak obvious though there could be some older barrel in the mix. Juicy, fleshy and generous with best drinking from day of purchase through 2028+.."

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