

VINO FINO

Explore a World of Wine

FRUIT CRU FEIJOA FRUIT PÉT NAT 2023



Original price was: \$28.99. ~~\$22.99~~ Current price is: \$22.99.

Product Code:	1551	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Style:	Beer & Cider	Volume:	750ml
Variety:	Cider	Alcohol:	6.7%



New Zealand
Wide
Delivery



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for Christchurch
orders \$150.00
and over



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TASTING NOTES

Cidery notes

"Fruit cru is a small organic certified winery using traditional wine making techniques and applying them to locally sourced fruit. We're located in Wellington, New Zealand at the southern most tip of the north island. Working exclusively with organic fruit means plenty of indigenous yeast and we use this exclusively for all our ferments. We co-ferment site specific varieties and finish them in bottle using the tried and true methode ancestrale. Finally we age on lees for a minimum of six months. From the orchard to the winery we take utmost care with every ingredient to ensure the highest quality expression of Aotearoa's finest produce. We guide the fruit with a gentle hand but ultimately it tells us the direction it wants to go.

A flavour unique to Aotearoa and the world's first feijoa pét nat. We originally planned on this being a blending tool but the result was so incredible it went straight into bottle. This was the star of the show at our recent appearance at Bottletops natural wine fair in Hobart. More fruit wine than cider, it's mineral driven and refreshing with a rounded puckering acidity and light sparkles. Juicy feijoas from Gary & Georgina Campbell co-fermented on skins with Braeburn, Gala & Crab apples from nearby Heretaunga."

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