

FRUIT CRU MELONETTE FRUIT PÉT NAT 2023



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

| Product Code: | 1552 | Closure: | Bottle Cap |
|---------------|--------------|----------|------------|
| Country: | New Zealand | Unit: | Each |
| Style: | Beer & Cider | Volume: | 750ml |
| Variety: | Cider | Alcohol: | 7.3% |



New Zealand Wide Delivery



Free Shipping 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 ancestale. 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.

Staying true to our goal of producing flavours unique to Aotearoa, we knew a Kiwifruit Pét Nat was inevitable. Finding a balance between the bright tropical notes and the searing acidity of Kiwifruit was no easy task but without doubt this cuvée is a classic. It's bright and tropical with a vibrant acidity and an ultra clean finish. Kiwifruit and table apples co-fermented on skins and meticulously racked to balance out the final product. Kiwis by Kiwis but we call it Melonette."

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