

# VINO FINO

Explore a World of Wine

## FRUIT CRU QUINZE FRUIT PÉT NAT 2023



\$22.99

Product Code:	1550	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Style:	Beer & Cider	Volume:	750ml
Variety:	Cider	Alcohol:	7.0%



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 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.

The first cuvée we ever produced and still a fan favourite. When we first started fermenting in 2021 we foraged some unusual looking quince from a nearby nature reserve. We then added them to some heritage apples we had collected in nearby Te Horo. The quince turned out to be a Japanese flowering quince and the result was an enormous fruit driven pét nat bursting with complex floral aromas. Two years later and we're releasing it for the third time. Heritage apples from Te Horo harvest co-fermented with Doyenne de Comice, Beurre Bosc, Pineapple Quince & Japanese Flowering Quince. Bright and juicy with stacks of energy and vitality."

### 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