

FRUIT CRU UMEKO FRUIT PÉT NAT 2024



\$22.99

Product Code:	1560	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Style:	Beer & Cider	Volume:	750ml
Variety:	Cider	Alcohol:	6.3%





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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.

Umeko is Japanese for plum blossom child, so for our second release of this very limited cuvée we sourced Black Doris and Purple King Plums from a small block of 60 year old trees in the Wairarapa. Whole plums were added to a pear and apple cider base resulting in a juicy and fresh wine with light body and a bright well rounded acidity. A tribute to the wonderful Cru Beaujolais from which we've taken so much inspiration."

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