

VINO FINO

Explore a World of Wine

GREYSTONE RIESLING 2024



Original price was: \$33.99. ~~\$28.99~~ Current price is: \$28.99.

Product Code:	5391	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.0%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Certified Organic
Producer:	Greystone Wines		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2024 Vintage)

"Fresh crisp acidity, with layered fruit flavours. Long, poised finish. The acidity is balanced perfectly with a medium sweetness. Drinking beautifully now or cellar up to fifteen years."

Reviews for the 2023 vintage below...

5 Stars & 95/100 Sam Kim, Wine Orbit, January 2024 (2023 Vintage)

"Wonderfully composed and expressed, the enticing bouquet shows golden peach, lemon sorbet, orange peel, honey and subtle spice aromas. It's equally satisfying in the mouth, delivering excellent concentration and richly textured mouthfeel, wonderfully complemented by elegant sweetness and juicy acidity. Certified organic. Style: Medium. At its best: now to 2035."

Rated Excellent & 94/100 Cameron Douglas MS, January 2024 (2023 Vintage)

"A complex and very enticing bouquet filled with scents of wet stone and flinty mineral qualities, apples and lemons, white flowers and a complex layers of lees. Off-dry as the wine touches the palate with an immediately contrasting squeeze of acidity. Flavours from the bouquet unfurl fast adding weight and mouthfeel, a delicious wine with best drinking from 2023 through 2030."

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5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, February 2024 (2023 Vintage)

"Bright, even, pale yellow. The nose is elegantly presented with aromas of lime, zest, apple, jasmine and pollen. Medium-full bodied, aromas of lime and lemon melded with apple, lime zest, jasmine and pollen. Off-dry to taste, flavours packed on the palate with balanced sweet and sour. Zingy acidity persists in a long, textural finish. This Riesling is well-balanced and flavoursome, with layers of fruit, floral and a textural mouthfeel. Match with pork chops and Prawn pad Thai over the next 6+ years. Handpicked, whole bunch pressed, fermented long and cool with 5-10% botrytis bunches, 12% alc. Blended and bottled after 4 months on yeast lees, unfiltered. Organic certified."

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