

GREYSTONE RIESLING 2024





\$28.99

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







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TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2025

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."

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

"Pristine and finely scented, the bouquet shows lime cordial, lemon cured, and crunchy apple notes with a hint of flint. The palate displays excellent weight and focus, wonderfully complemented by delicate texture and elegant sweetness, backed by racy acidity, finishing impressively long and engaging. Style: Medium-dry. Certified organic. At its best: now to 2034."

Reviews for the 2023 vintage below...

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."

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, unfined. Organic certified."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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