

# GREYSTONE RIESLING 2025

Award badge

Find or type unp

\$28.99

- Award badge
- Award badge
- Award badge
- Award badge
- Award badge
- Award badge

Product image

## Trophy for Champion Riesling - Aotearoa NZ Organic Wine Awards 2026

|               |                                 |          |                   |
|---------------|---------------------------------|----------|-------------------|
| Product Code: | 5391                            | Closure: | Screw Cap         |
| Country:      | New Zealand                     | Unit:    | Each              |
| Region:       | North Canterbury                | Volume:  | 750ml             |
| Sub Region:   | Waipara                         | Alcohol: | 11.5%             |
| Style:        | White                           | Grape:   | 100% Riesling     |
| Variety:      | Riesling                        | Natural: | Certified Organic |
| Producer:     | <a href="#">Greystone Wines</a> |          |                   |

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

## TASTING NOTES

**Trophy for Champion Riesling - Aotearoa New Zealand Organic Wine Awards 2026**  
**Gold Medal - Aotearoa New Zealand Organic Wine Awards 2026**

**Winery notes** (2025 Vintage)  
"Our Riesling is a true reflection of the land it comes from, drawn from five estate blocks that span both clay and limestone soils. Each block was hand-picked over 10 days at just the right moment, capturing optimal ripeness while balancing freshness and energy.  
  
The fruit was whole bunch pressed, with each parcel pressed slowly to preserve the purest juice. Fermentation was allowed to unfold gently, and the wine then rested on lees for three months to build subtle texture and depth. Finally, the parcels were carefully blended to bring together the unique characters of the vineyard into one expressive estate wine.  
  
Crafted in an off-dry style, the result is a Riesling with lifted aromatics, bright acidity, and a sense of lightness that makes it both vibrant and refreshing."

**93/100 Emma Jenkins MW, Decanter UK, June 2026** (2025 Vintage)

# VINO FINO

Explore a World of Wine

"Pretty and pure-fruited. Enticingly aromatic, with crunchy green apple, mandarin, wet stones and jasmine tea notes. Light-bodied and light-footed at 11.5% alcohol, with rich citrus, orchard fruit and light honey notes on the palate. Technically medium in sweetness, but the taut acidity is so nicely balanced, this appears more off-dry, retaining a lovely freshness and clean, vibrant finish."

Reviews for the 2024 vintage below...

## **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."

## **93/100 Stephen Wong MW, The Real Review, September 2025** (2024 Vintage)

"Piercing aromas of apple blossom, white peach, rosemary and zesty lemon announce this intense and mouth-watering medium-dry riesling. The citrus flavours soak into every crevice of the palate as the tight acidity and sugar play off each other to provide tension while giving it a sense of airy lightness despite the obvious sweetness. A delicious, lithe and elegantly racy wine which will develop slowly by virtue of its balance."

## **5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, December 2024** (2024 Vintage)

"Bright, even, pale yellow. The nose is expressive, with aromas of lime, stonefruit, minerals and jasmine. Medium-full bodied, off-dry to taste, aromas of lime and apricot entwined with zest, jasmine, apple skins and stony minerals. Invigorating acidity cuts through the sweetness and drives with precision. Apple skin and stony minerals contribute texture to this well-balanced, vibrant Riesling. Match with pork hock and spicy fish tacos over the next 5+ years. Handpicked, fermented in stainless steel to 12% alc. 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