

VINO FINO

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GREYSTONE SAUVIGNON BLANC 2022



Original price was: \$33.99. ~~\$29.99~~ Current price is: \$29.99.

Unique and Complex Barrel Fermented Waipara Sauvignon Blanc



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|---------------|---------------------------------|----------|----------------------|
| Product Code: | 5429 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | North Canterbury | Volume: | 750ml |
| Sub Region: | Waipara | Alcohol: | 13.5% |
| Style: | White | Grape: | 100% Sauvignon Blanc |
| Variety: | Sauvignon Blanc | Natural: | Organic |
| Producer: | Greystone Wines | | |



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TASTING NOTES

Greystone produce an outstanding Sauvignon Blanc. You could say it's an enhanced rendition of New Zealand's favourite variety. Naturally fermented in French oak barrels with wild yeasts. Partial malolactic fermentation contributes complexity through the palate with rich fruit expression. The wine was naturally settled in barrel post fermentation, then blended and bottled on site without fining. The resulting wine shows fantastic richness on the palate yet it retains a lithe freshness throughout.

Winery notes (2022 Vintage)

"This exquisite wine pours a pale Lemon hue, inviting you to explore its full aromatic display. The nose is filled with a delightful bouquet of citrus, tropical fruits, and warm hay, all coming together in perfect harmony. Subtle oak complexity adds an additional layer of depth and character to the nose. On the palate, this wine impresses with its concentration and texture, showcasing the ripeness of the fruit. Fresh acidity provides a crisp and refreshing backbone that carries the wine to a long

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mineral finish, leaving a lasting impression on the senses. Ripe fruit flavours continue throughout, revealing layers of complexity and depth that linger long after the last sip.

Once picked and in the winery we then gently crush the fruit and settle it to remove the heavy solids - this means we get very clean fruit flavours in the wine. After crush we run the juice to old French barriques for fermentation. This wild and barrel ferment means a lot more work for our winemaking team, however the small barrels allow the acidity to soften and exposes the wine to greater yeast lees- giving us more creaminess on the palate. The wild natural ferment (we don't add commercial yeasts or in fact anything during ferment) is slower and allows greater complexity of flavour - and creamy malolactic ferment adds more texture on the finish. Something a little different but we think the quality of this fruit deserves the extra love in the winery.

Unlike most NZ Sauvignon this wine actually benefits from further aging. As it ages the primary fruit flavours lessen and you tend to get more aromas of crushed oyster shell and flint. Best drunk now through 2028. We love this wine with rich seafood, particularly crayfish, salmon, scallops or prawns. Try it with Toro (Tuna Belly) or Salmon Sashimi or, if you're a bit more adventurous, Kaikoura Crayfish grilled over an open fire at the beach. If you're short of time, battered Bluff oysters with tartare sauce also works nicely."

5 Stars Michael Cooper, April 2023 (2022 Vintage)

"Certified organic, the highly distinctive 2022 vintage was fermented with indigenous yeasts and matured for eight months in seasoned French oak barriques. Bright, light yellow/green, it has a fragrant, ripe, complex bouquet. Mouthfilling and sweet-fruited, it has concentrated, tropical fruit characters, gently seasoned with oak, layers of flavour, balanced acidity and a dry, long finish. Full of personality, it's a drink now or cellaring proposition."

Rated Excellent & 93/100 Cameron Douglas MS, April 2023 (2022 Vintage)

"There's an elegant calm quality to the bouquet as the scents touch the nose then aromas of sweet hay and wild flowers, yellow stone fruits and a core of chalky limestone minerality. Delicious on the palate with a crisp mineral and acid tingle, fruit flavours of apple and citrus then some peach and the same core minerality suggested in the bouquet. Chalky textures with acidity suggest some tannin layers. An excellent example, tasty, textured, varietal and lengthy. Best drinking from day of purchase through 2027."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch