

VINO FINO

Explore a World of Wine

GREYSTONE SAUVIGNON BLANC 2023



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

Unique and Complex Barrel Fermented Waipara Sauvignon Blanc

Product Code:	5429	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.6%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic
Producer:	Greystone Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

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

VINO FINO

Explore a World of Wine

bottled on site without fining. The resulting wine shows fantastic richness on the palate yet it retains a lithe freshness throughout.

Winery notes (2023 Vintage)

"Lemon in colour with a full aromatic display of citrus, tropical fruits, snow pea, and subtle oak complexity. The palate is concentrated, and textural supported by fresh acidity and along mineral finish. Ripe fruit flavours unfold throughout.

We settled the fresh juice after a gentle pressing. We ferment all of our Sauvignon in old French Oak barrels with wild yeast taking seven months to get through to dryness going through almost full MLF concurrently. This prolonged fermentation provides complexity and natural lees stirring adds texture and depth to the flavours. Blended and estate bottled without fining, just prior to the new harvest."

5 Stars & 94/100 Sam Kim, Wine Orbit, January 2024 (2023 Vintage)

"Fabulously aromatic with elegant complexity, the bouquet shows apricot, green rockmelon, lime peel and oatmeal characters, followed by a wonderfully flavoursome palate delivering terrific fruit power backed by fine texture and vibrant acidity. Mouthfilling and lively, offering splendid drinking. Certified organic. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, January 2024 (2023 Vintage)

"Fantastic bouquet filled with scents of chalky mineral and gooseberry citrus fruit. A fine layer of lees complexity with a touch of tropical and stone fruit. Crisp, dry and textured palate with a chalky mealy quality surrounded by flavours of fresh fruits and a fine mineral quality which also reflects the bouquet. A delicious and enticing wine with best drinking from day of purchase through end of summer 2026."

Rebecca Gibb MW (2023 Vintage)

"Sophisticated, textured and restrained, the 2023 Sauvignon Blanc is organically grown. That care continues in the winery. There are rich aromas of pineapple, red apple and lemon curd with supple layers of interest. It's round, soft and creamy in texture thanks to being grown on clay subsoil, as well as partial malolactic conversion and maturation in French oak on lees. This is a pared back, carefully thought-out wine that reminds me a little of a good Sancerre - long and satisfying."

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

"Bright, even, pale yellow. The nose is softly full, with tropical fruit, citrus, subtle herbs aromas and yeasty richness. Full-bodied, mango and pineapple aromas entwined with lime, dried herbs, toast and delicate spice. The wine is powerful with ripe fruit and dried herbs, layered by barrel fermentation complexity. Fine-textured phenolics add an opulent mouthfeel, along with enlivening acidity persists a serious, lengthy finish. This textural Sauvignon Blanc shows a tropical fruit core with barrel-fermentation complexity, lending a lengthy, powerful finish. Match with baked fish and goat's cheese ravioli over the next 3-5 years. Clones 376, 530 (Loire) and MS, fermented in old French oak barrels with wild yeast over 7 months, underwent MLF, unfined. 13.6% 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