VINO FINO
Explore a World of Wine

# GREYSTONE SAUVIGNON BLANC 2024




**$29.99**

## Unique and Complex Barrel Fermented Waipara Sauvignon Blanc

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| Product Code: | 5429 |
| Country: | New Zealand |
| Region: | North Canterbury |
| Sub Region: | Waipara |
| Style: | White |
| Variety: | Sauvignon Blanc |
| Producer: | Greystone Wines |

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| Closure: | Screw Cap |
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 13.5% |
| Grape: | 100% Sauvignon Blanc |
| Natural: | Certified Organic |

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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** (2024 Vintage)
"Pure and restrained on the nose, with white florals, ripe green apple, and a hint of spice. The palate is finely textured and mineral, with a chalky edge from the clay soils. Partial barrel fermentation brings gentle roundness, balanced by bright acidity and a dry, linear finish. A quietly complex Sauvignon Blanc, capturing the precision and poise that have helped make Greystone a household name in New Zealand wine.

The fresh juice was settled after a gentle pressing for 48 hours. The majority of the juice was fermented in stainless steel tanks to retain freshness. The cool fermentation provided layers of flavour whilst retaining the fresh fruit characteristics that Sauvignon is famous for.  A small portion was fermented in aged barrels to add texture and complexity. This wine was estate bottled."

**5 Stars & 95/100 Stephen Wong MW, The Real Review, June 2026** (2024 Vintage)
"The organic estate fruit underwent a gentle press and two days of settling before most of it underwent wild fermentation in stainless steel. A small portion was fermented in barrel without blocking malolactic conversion, adding to the complexity of texture and flavour.

Mid-gold. This is a deeply scented and spicy sauvignon blanc. It has masses of complexity coming from a ripe, almost exotic fruit expression of ugli fruit and calamansi, as well as carefully judged winemaking expressed as lemon curd and spicy oak. The powerful, dry palate is concentrated, almost creamy in texture, with very long flavours which persist right to the end. There is no evident herbaceousness in this sauvignon blanc but tension and tautness come in the form of sinewy acidity. Approachable now, it can be enjoyed over the next few years as it turns more savoury and complex."

**5 Stars & 94/100 Sam Kim, Wine Orbit, October 2024** (2024 Vintage)
"Splendidly fruited with elegant complexity, the wine shows golden apple, grapefruit, rockmelon, lemon zest, and oatmeal characters on the nose. The palate is wonderfully weighted and richly textured, backed by bright acidity, finishing persistent and mouth-watering. Certified organic. At its best: now to 2030."

**5 Stars & 94/100 Sammy Wilkinson, The Wine Writer, February 2026** (2024 Vintage)
"This wine’s nose is insane: fresh pineapple, dried mango, white grapefruit and lemon, with subtle dill, an underlying chalk and wet stone minerality, and secondary whisps of sourdough and creamy vanilla. It’s layered and complex, drawing you in. The palate is a dry and concentrated flavour bomb, with crisp, high, finely integrated acidity. Taut lime and grapefruit lead, followed by pear skin and subtle gooseberry, with hints of lemon thyme and a gentle roundness through the mid palate, framed by a chalky yet lightly creamy texture. The finish is long and salivating. Outstanding balance and structure will allow it to develop with age. This is not your standard New Zealand Sauvignon Blanc, but it is a must-try. I love this wine!"

**Rated Excellent & 94/100 Cameron Douglas MS, November 2025** (2024 Vintage)
"An excellent bouquet with concentration and power, mineral impacts and ripe fruity frame. Dry and delicious with flavours of peach and cape gooseberry, some pineapple or tropical fruit ideas, sweet hay and chalk, flowers and limestone. There’s a super fine dusty texture as part of the mouthfeel adding breadth to an already impressive wine on the palate. Delicious and distinctive with best drinking from 2025 through 2029."

**5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, November 2025** (2024 Vintage)
"Bright, even, pale yellow gold. The nose is full, with aromas of tropical fruit, stonefruit, wildflower, herbs and flint. Medium-full bodied, aromas of pineapple and ripe nectarine entwined with flint, brown butter, medicinal herbs and dandelion. The creamy mouthfeel is packed with flavour and ripe phenolics, supported by enlivening acidity, which refreshes and lengthens a rich, flinty finish. A complex, rich-flavoured Sauvignon Blanc with a savoury finish. Match with chicken and fish pie over the next 3-5 years. Wild fermented to 13.5% alc, aged in French oak for 6 months, partial MLF. BioGro organic certified, vegan-friendly."

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## CONTACT VINO FINO

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