

# VINO FINO

Explore a World of Wine

## GREYWACKE WILD SAUVIGNON BLANC 2022



Original price was: \$43.99. ~~\$33.99~~ Current price is: \$33.99.

Product Code:	5321	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Selected for the 2023 Appellation Marlborough Wine Collection

Kevin Judd's stylish label gives great anticipation for what is to come. This is Sauvignon Blanc with a wild difference. It is full of exotic flavours and super rich fruit intricately wrapped in a deliciously creamy texture. Complexity from wild yeast fermentation and extended aging in older barrels complete the picture. Multi dimensional and long lasting, this release of Greywacke Wild Sauvignon Blanc rightfully deserves to sit alongside the other great proponents of this style: Te Koko and Section 94.

#### Winery notes (2022 Vintage)

"A kaleidoscope of aromas, including lychee, mango and white floral, with herbal notes of tarragon and thyme. The succulent palate is equally intricate with gooseberry compote and tangelo meringue, melding with notes of linseed, lanolin and sandalwood. Bright acidity and a hint of saltiness provide perfect balance to the generous and textured finish. Greywacke Wild Sauvignon is a hands-off style of Marlborough sauvignon blanc, an untamed and singular expression of season and place.

Some vineyards were harvested by machine during cool (often cold) night time conditions and others by hand during the day. The grapes were lightly pressed to yield a modest volume of high-quality juice, which was then cold-settled prior to racking into French oak barriques, a small percentage of which were new. The juice was allowed to undergo spontaneous indigenous

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yeast fermentation, the tail end of which continued for well over six months. The wine had occasional lees stirring and approximately two-thirds underwent malolactic fermentation. It was transferred out of oak prior to the following harvest and left on yeast lees for a further six months."

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**94/100 Mary Ann Worobiec, Wine Spectator, USA** (2022 Vintage)

"A stunning white, aromatic and supple, with wild fennel, quince, pear and green papaya flavours on a creamy frame. Aromatic details of mango and honeysuckle, with a whiff of flint, emerge on the finish, which just goes on and on."

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**94/100 James Suckling** (2022 Vintage)

"Lots of character to this, with apples, pears, popcorn kernels and blanched nuts. It's medium-bodied with delicious fruit and a flavourful finish. A serious sauvignon blanc for chardonnay lovers. Flinty and reductive at the end."

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## 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