

HALCYON DAYS HALCYON 2022





Original price was: \$41.99.\$37.99Current price is: \$37.99.

Product Code:	5132
Country:	New Zealand
Region:	Hawkes Bay
Style:	Orange

Natural:	Natural Wine
Grape:	83% Sauvignon Blanc, Chardonnay, Pinot Noir
Alcohol:	10.0%
Volume:	750ml
Unit:	Each
Closure:	Cork







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TASTING NOTES

Previously known as Kōtare, this is now the flagship wine in the Halcyon Days lineup... A skin-fermented Sauvingon Blanc with richness, light and life with the addition of a hint of Pinot and Chardonnay for complexity all grown at the Osawa vineyard.

Winery notes (2022 Vintage)

"Halcyon references the golden summer weather here in Heretaunga~Hawke's Bay, evoking the ripples of sunlight across our river waters, the golden grass on the hillsides, the bright light and early evening calm. This golden light is reflected in the wine. It's a truly unique place on the east coast of Aotearoa - perfect for growing grapes.

Halcyon is our skin-fermented Sauvignon Blanc. It was formerly known as Kōtare but we've learnt a lot since we named it that in 2018. After consultation, we decided to rename this wine "Halcyon" - the ephemeral, golden light.

Halcyon 2022 was created across three picks in late summer 2022. Each pick was treated slightly differently with varying amounts of whole-bunches and maceration times. The wines were then pressed off skins and blended, before being topped up with a little skin fermented Chardonnay and Pinot Noir Rose.

All the grapes in this blend come from the beautiful Osawa vineyard, a BioGro certified organic site in Mangatahi, inland Hawke's Bay. Blend: Sauvignon Blanc 83%, Chardonnay, Pinot Noir.

Golden sunshine, hay, Hawke's Bay midday sun. Aromas of dry long grass, lightly spicy notes, fennel, dried flowers,



camomile, white melon, pineapple, flint, nettles. The palate is fresh and pithy with lime/citrus notes."

93/100 Mike Bennine, The Wine Front, June 2024 (2022 Vintage)

"This is a feast for the senses. Lots of tropical fruits, passionfruit, juniper, tonic water characters and green apple through the bouquet and palate. Feels very pure, crisp and silky textured, light but detailed and with fine, minerally, briny edge. Refreshing and thirst-quenching in nature, verity to the varieties writ large. A delightful thing here."

CONTACT VINO FINO

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