

HALCYON DAYS VERMILLION 2023







\$37.99

Product Code:	6978
Country:	New Zealand
Region:	Hawkes Bay
Style:	Red
Variety:	Sangiovese

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	10.0%
Grape:	93% Sangiovese, 7% Chardonnay
Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"All grapes for Vermillion come from the beautiful, certified organic, Osawa vineyard in the Mangatahi sub-region. Mangatahi is situated on the southern alluvial river terraces of the Ngaruroro river. With a higher elevation than the Heretaunga plains, it is slightly cooler, with more influence from the Kaweka and Ruahine mountains to the west. The soils are sandy loam over alluvial gravels with ferrous content (referred to as "red metals" in Aotearoa).

Sangiovese is one of our favourite grape varieties but is rare in Aotearoa. We are lucky to have a contract for the Sangiovese block at Osawa vineyard. It is well suited to this climate and site, and creates energetic wines with a lovely fruit expression and a light tannic edge.

Vermillion is the evolution of what last year was called "Mangatahi". It's our expression of a very light red made from Sangiovese. All fruit is hand harvested and made in two components: firstly, the majority is made as a rose, whole bunch pressed to stainless steel tank for wild fermentation and full MLF; the second component is made as a red wine with a mix of destemmed and whole bunches fermented in open fermenters with wild yeast and very gentle cap management. It is then pressed after 10 days on skins to finish alcoholic ferment and MLF in the tank. The two portions are then blended to achieve the perfect balance of fresh, juicy, bright fruit with a subtle but firm tannin frame, giving a salivating, refreshing light red wine.



The wine completes 100% MLF, has no additions at any stage, and is unfiltered. Biogro certified Organic, no additions."

91/100 Mike Bennie, The Wine Front, June 2024 (2023 Vintage)

"Tight, pure, light. Crisp and red fruited. Lightly herbal. Gentle. A clean and energetic little wine of high drinkability and easy charm. Quite one speed but just so very pleasing and delicious to drink. Easy as."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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