

VINO FINO

Explore a World of Wine

HUIA SAUVIGNON BLANC 2024



\$13.99

Incredible Deal on this Very Classy Marlborough Savvy "This is quite delicious"



Product Code:	4362	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
Producer:	Huia	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Included in the Appellation Marlborough Top 12 Annual Collection 2024

Winery notes (2024 Vintage)

"A standout expression of Marlborough Sauvignon Blanc, shaped by a season of extremes. Bright lemon hues lead to aromas of Cape gooseberry, passionflower, and lemon curd, with layers of Granny Smith apple, grapefruit zest, and grilled lime on the palate. A touch of neutral oak fermentation adds depth, while a long, textured finish lingers with fresh cashew and river stone minerality.

Early season poor flowering resulted in loose grape bunches which helped minimize disease risk. Drought-like conditions during summer and the lead up to harvest resulted in a smaller yield with spectacular fruit quality. Our grapes were sourced from vines located predominantly in the Lower Wairau and Waihopai Valleys.

The fruit was both machine and hand harvest before being gently pressed and cold settled. The juice was then fermented

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using pied de cuve in stainless steel and a small portion in neutral oak puncheons. The long slow ferment was finished off with organic yeast before being bottled."

Rated Excellent & 94/100 Cameron Douglas MS, December 2024 (2024 Vintage)

"A lovely example with a core of ripeness and freshness, aromas and flavours of pear and white peach, citrus peel and gooseberry. A dry wine touches the palate first with a decent backbone of acidity to contrast the core fruit flavours that reflect the bouquet, A mineral flinty quality, some honeysuckle and lick of white spice all layer onto the palate nicely. Best drinking from 2024 through 2029."

94/100 Stephen Wong MW, The Real Review (2024 Vintage)

"Musky and complex perfume. A hint of flinty minerality gives way to lime leaf and floral tones. Impressively weighty fruit on the palate is expertly hemmed by chalky phenolics and a refreshing hint of pith. Complex, perfumed and stylishly long. This is a refined classic Marlborough Sauvignon Blanc."

93/100 David Walker Bell, WineFolio.co.nz, December 2024 (2024 Vintage)

"An organic wine from Marlborough- the labelling is also quite beautiful. A pale slate-green colour in the glass. It doesn't have that slap-across-the face green attack of signature Marlborough Sav; rather a measured dose of the familiar - passionfruit, lemongrass, blackcurrant and crushed herbs, plus some opulence of peach, papaya and pineapple. As Old World as it is New, with a compelling line of crisp acidity and energy through the palate. Youthful, bright and zesty, the fruit accented with a gentle spice and white pepper. The finish is dry, tangy and has good length."

91/100 Erin Larkin, RobertParker.com, The Wine Advocate, December 2024 (2024 Vintage)

"The 2024 Sauvignon Blanc is juicy, uncomplicated and tropical, with lashings of fresh fruit flavours underpinned by crunchy acidity. Everything is in place here. This is quite delicious."

16.5/20 Richard Hemming MW, JancisRobinson.com (2024 Vintage)

"Relatively more subdued fruit power considering the grape and region. Reasonably soft acid on the palate, giving this a more drinkable and more enduring style than the onslaught of citrus that can come from Marlborough Sauvignon Blanc. That also allows space for a bit of mineral complexity too. Has the all-important drinkability factor."

91/100 Vinous.com (2024 Vintage)

"The 2024 Sauvignon Blanc is expansive and succulent while exuding a sense of calm. It's pure and finely handled with a balanced line of acidity that provides refreshment but no hardness. Gooseberry and restrained tropical fruit characters provide a fragrant finish."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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