

# VINO FINO

Explore a World of Wine

## HUIA TANGLE 2024



\$26.99



Product Code:	4381
Country:	New Zealand
Region:	Marlborough
Style:	White
Variety:	White Blend

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	63% Pinot Gris, 25% Viognier, 12% Riesling, 0.03% Sauvignon Blanc
Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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## TASTING NOTES

### Winery notes (2024 vintage)

"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 well-established vines located in the Omaka and Waihopai Valleys.

The fruit was handpicked and destemmed before being gently pressed and cold settled. The Pinot Gris was then racked into stainless steel and fermented using organic yeast. While the Viognier and Riesling were racked into neutral puncheons and barriques then fermented with Sauvignon Blanc pied de cuve and wild yeasts.

Aromas: Pear. Shortbread. Melon. Honeysuckle. Allspice. Pineapple. Crème anglaise. Hints of citrus. Taste: Lemon curd. Golden grapefruit. Nectarine. Short crust pastry. Orange marmalade. Cardamom. Racey acidity. Lightly textural."

### Rated Excellent & 93/100 Cameron Douglas MS, February 2025 (2024 Vintage)

"Knowing the varietal mix that made this wine it is easy to grab the scents of Sb then Riesling with a lick of spice from the PG. On the palate these ideas repeats adding in the floral apricot mix of Viognier and acidity from all 4 varieties used. Dry and satin smooth with a spicy balanced fruity core, refreshing and salivating finishing with the floral spice tones of Viognier. Well

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made and very tasty with best drinking from day of purchase through 2029."

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**92/100 Stephen Wong MW, The Real Review, July 2025** (2024 Vintage)

"A crisp, pretty bouquet with lifted notes of quince, sweet basil, cinnamon and citrus highlighting soft aromas of cloudy apple juice. The elegant, light-weight palate opens with an amalgam of fruit before being cleansed by chamomile and jasmine tea flavours which persist right through to the finish. Dry and delightfully chewy on the palate, it has excellent acidity, giving it linearity and length. There is a lot going on, as savoury lees, white pepper and floral notes make guest appearances on the lingering finish."

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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

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