

VINO FINO

Explore a World of Wine

JENNY DOBSON FLORENCE FIANO 2025



\$42.99

New Zealand's Only Fiano

Product Code:	3808	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Fiano	Grape:	100% Fiano
		Natural:	Practising Organics



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

We love and admire producers who explore the boundaries with interesting styles and varieties and one of the joys of specialist wine retail is being a conduit between these producers and people like you who also enjoy experiencing different wines. From Hawkes Bay Jenny Dobson Florence Fiano 2025 is well worth the experience.

Winery notes (2025 Vintage)

"Dedicated to Florence (1894 - 1968), my paternal grandmother. Like Fiano, she was vivacious, bold and elegant. Often considered Italy's finest white variety, Fiano dates back to antiquity and was a wine revered by the Romans.

Grown in Hawkes Bay my Fiano has focused aromas of red apple, citrus blossom, and hazelnut coupled with a crushed slate minerality. The boldly textured palate is layered with complex flavours of pip fruit intertwined with honeysuckle, citrus, and a distinctive savoury hazelnut. Refreshing, with a lingering presence on the palate. Florence Fiano is bold and elegant. You can enjoy it while young or with bottle age.

The first Fiano vines were planted in New Zealand by Bryce Campbell in 2010 with a second planting in 2022. The soils are old volcanic soils laid down by the Taupo eruptions layered with gravels and loam from the old Ngaruroro riverbed. I grow the grapes following organic and sustainable practices. I aim to create biodiversity in the vineyard encouraging wildflower growth, planting native and exotic trees. The water holding capacity of the pumice, which abounds in the soil, allows me to dry farm the vineyard. Fiano is a late ripening variety and I hand pick in April. The grapes are whole bunch pressed. Fermentation is

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slow and steady. The new wine is left on lees for several months post ferment with regular stirring to enhance the natural textural qualities of the grape variety."

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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