

VINO FINO

Explore a World of Wine

JIM BARRY ASSYRTIKO 2025



\$37.99

Product Code:	6470	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Clare Valley	Alcohol:	12.0%
Style:	White	Grape:	100% Assyrtiko
Variety:	Assyrtiko		
Producer:	Jim Barry		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Assyrtiko is the white grape variety native to Santorini in Greece. It was on vacation here that Peter Barry discovered the variety and thought it may suit his vineyards back in the Clare Valley. On returning home and making enquiries he found that there was no Assyrtiko growing there, so he set about importing and establishing rootstock. Made as a fresh, dry white. Maybe think a softly textured dry Riesling. Flavours of lemon blossom, honeydew melon with a lovely mineral purity. Intriguingly different and very good.

Winery notes (2025 Vintage)

"Bursting with white peach, old-fashioned lemonade and juicy citrus, this wine shows vibrant and refreshing fruit intensity. Layers of peach, just-ripe stone fruits and hints of fresh strawberry make for an explosion of flavour. Plush and rounded with a beautiful, mouth watering salty finish- this is one of our best vintages yet."

92/100 Huon Hooke, The Real Review, March 2026 (2025 Vintage)

"Light, bright yellow; dry straw and dried herbs on the nose, the palate light and fruity with a faint trace of sweetness with the stone-fruits and lemons of the palate flavour, all lifted and energised by zesty acidity. Delicious lemon-sherbet taste that lingers throughout the clean, dry finish. Very stylish wine."

Reviews for the 2024 vintage below...

93/100 JamesSuckling.com

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(2024 Vintage)

"Crisp, mineral and chalky, showing aromas of citrus, white flowers and sea spray. The palate is medium-bodied with bright acidity and a mouthwatering finish."

93/100 Mike Bennie, James Halliday's Wine Companion (2024 Vintage)

"An appealing white wine of gentle savouriness, brightness of fruit alongside that, floral lift and saline minerality. Yes thanks. It feels quite racy in texture but there's oatmeal and ginger biscuit qualities under tart lime and green apple fruitiness. The perfume is loaded with citrus blossom florals, sea spray, lime and ginger. A racy finish lends ultimate freshness. A very good vibe here."

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