

VINO FINO

Explore a World of Wine

JO NASH SHIRAZ 2021



Original price was: \$29.99. ~~\$19.99~~ Current price is: \$19.99.

A New-Look Label for this Delicious Shiraz that has Become a Vino Fino Favourite

Product Code:	7175	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Victoria	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Syrah / Shiraz	Grape:	100% Shiraz



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Jo Nash is the winemaker at McPherson wines, well known at Vino Fino for their Don't Tell Gary Shiraz. This hand-crafted, small batch wine is the one she thinks is worthy of having her name on the label. Usually reserved for Cellar Door and high end restaurants in Australia, the local importer has negotiated a very special exclusive deal for NZ. We love the balance and flavours of this wine - the amalgam of ripe black berry fruits, violets, plum, spicy liquorice and earthy Autumnal notes.

Winery notes (2021 Vintage)

"Every wine Jo makes has hours of her deliberations, considerations and yes, even palpitations, poured into every bottle on a never-ending hunt for perfection. As soon as we tasted the three wines, we knew they truly reflected aspects of who JO is - stylish, low key, minimalistic, authentic and of great character, strength and magnetism. These wines shine with understated elegance, personality and integrity, are proudly named in her honour.

Stunning aromas of ripe sweet berries coupled with a floral, violet perfume and decadent chocolate

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suggestions. Harmoniously balanced with brooding fruits and carefully integrated French oak, this wine offers intense blackberries and dark plums with a lingering spicy finish.

Fruit was harvested from 25 year old vines in an exceptional vineyard site in the Grampians on the 12th April 2021. The vineyards are situated on granitic sand and rock, which give the wine notable terroir. Tonnages were kept low, (approximately 1.5tonnes/acre) to allow for maximum quality and flavour. The must was placed in small open pot fermenters and allowed to ferment naturally. The pots were then hand plunged every 8 hours for the duration of the ferment. Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent 24 months in French oak puncheons, after which the final blending of select parcels took place."

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2023 (2021 Vintage)

"Sweetly ripe and beautifully fragrant with dark berry, warm spice, olive and cedar characters, it's beautifully rounded on the palate offering succulent fruit flavours with supple texture and fine-grained tannins. Medium-full and generously textured with a lingering tasty finish. At its best: now to 2031."

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