

# VINO FINO

Explore a World of Wine

## JULES TAYLOR GRÜNER VELTLINER 2024



STAFF  
PICK



\$23.99

Product Code:	4734	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Grüner Veltliner	Grape:	100% Grüner Veltliner
		Natural:	Vegan Friendly



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Wide  
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### TASTING NOTES

**Jules has been awarded 2021 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine**

#### Winery notes (2024 Vintage)

"Grüner Veltliner is a cool climate wine originally from Austria. Jules describes it as "the illegitimate lovechild of Pinot Gris and Riesling!" One of the reasons that we're making it is to stretch our wings, to see if there is life after Sauvignon Blanc. The initial results suggest that there might be.

Nashi pears and green apples are layered on the nose with lemon blossom and jasmine floral notes, and just a touch of white pepper. Intense flavours of Granny Smith apples and juicy pears on the palate blend with a hint of Grüner's signature white pepper. Crisp, saline acidity and ripe phenolics combine with a lovely creamy texture from the wild fermented portion to create a structured, complex wine culminating in a long, refreshing finish.

Our Grüner Veltliner grapes were 100% hand-harvested from a two small vineyard parcels in the Rarangi and Central Wairau sub-regions of Marlborough. The fruit was whole bunch pressed and the free-run juice was cold settled over 48 hours and then fermented cool and slow in a stainless steel tank to retain the vibrant aromatics. This approach contrasted with the handling of a second portion which was pressed directly into old French oak for a wild ferment followed by a full malolactic fermentation. Soon after fermentation the two components were blended together before being bottled and sealed with a screw cap to retain perfect freshness."

Reviews for the 2023 vintage below...

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## **5 Stars & 94/100 Sam Kim, Wine Orbit, June 2023** (2023 Vintage)

"Offering excellent purity and clarity, the elegantly fragrant bouquet shows apricot, green rockmelon, jasmine and oatmeal nuances, leading to a finely flowing palate that's juicy and linear. Wonderfully structured by saline texture and bright acidity, finishing splendidly long and mouth-watering. At its best: now to 2027."

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## **4 ½ Stars Michael Cooper, July 2023** (2023 Vintage)

"Grüner Veltliner is described by winemaker Jules Taylor as 'the illegitimate lovechild of Pinot Gris and Riesling'. The instantly attractive, characterful 2023 vintage was hand-harvested at Rarangi and in the central Wairau Valley, and mostly tank-fermented, with some use of fermentation in old French oak casks. Pale lemon/green, it is a vibrantly fruity, medium-bodied wine, with vigorous, citrusy, gently spicy flavours, a vaguely salty streak, and a harmonious, dry (1.6 grams/litre of residual sugar), lingering finish. Best drinking mid-2024+."

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## **Rated Excellent & 93/100 Cameron Douglas MS, May 2023** (2023 Vintage)

"Aromas and flavours of fresh peach and grapefruit, a red apple and oak spice combination reveal the classic ripe white fleshed fruit, nut and barrel flavours enjoyed by so many. Lovely weight and mouthfeel with a fine satin-cream texture, medium+ acid line and core fruit flavours complement the freshness and style with a seamless presentation. Balanced and well made with a decent and lengthy finish, best drinking from 2023 through 2027."

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## **92/100 Christina Pickard, Wine Enthusiast** (2023 Vintage)

"A lovely example of an Austrian variety that is, unfortunately, rarely seen in New Zealand. Drink it only slightly chilled to maximize the citrus, apple and stone fruit characteristics, and to find the lemongrass and gingery spice beneath. There's a lovely pithiness to the texture and al dente acidity with a honeyed citrus 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