

VINO FINO

Explore a World of Wine

JULES TAYLOR GRÜNER VELTLINER 2025



\$23.99

Product Code:	4734	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Grüner Veltliner	Grape:	100% Grüner Veltliner
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

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

Winery notes (2025 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.

Ripe peach and orange blossom mingle with smoky spice and a subtle nutty, mineral undertone on the nose. The palate is weighty and textural, with seductive juicy peach and persimmon flavours, accented by smoky spice from the wild fermented portion. Beautiful phenolic grip adds structure, while a freshening minerality makes the finish elegant and impressively long-lasting.

Our Grüner Veltliner grapes were 100% hand-harvested from a small vineyard parcel in the Central Wairau sub-region 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. The pressings portion 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."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2025 (2025 Vintage)

"It's elegantly scented on the nose, showing apricot, green rockmelon, lemongrass, and white flower aromas with a hint of

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flinty overtone. The palate delivers excellent focus and a linear mouthfeel, brilliantly structured by saline texture and bright acidity, finishing persistent and mouth-watering. At its best: now to 2030."

4 ½ Stars Yvonne Lorkin, October 2025 (2025 Vintage)

"Grüner has the most fantastic texture — all quartz and mineral-driven, with prickly white pepper and peachy notes. Jules Taylor is a master at crafting delicately structured aromatic white wines that sneak up on you and leave a zesty impression. Pronounced 'groo-ner velt-leener,' it's the signature white wine of Austria that's made a happy home here in Godzone and the 2025 vintage shows just how proficient Jules and her team are becoming with this variety each and every year. Crunchy-fresh, yet generously juicy and bursting with nashi notes, a whiff of walnut, white peach and luscious lemony layers – it's delicious! Salmon and shrimp tartine? Stop it."

92/100 Cameron Douglas MS, October 2025 (2025 Vintage)

"A lovely bouquet of freshness, fruit and intrigue. Aromas and flavours of fresh white fleshed tree fruits laced with a seam of dried herbs, then pineapple and apple. Fresh, salivating, crisp and dry on the palate with a backbone of acidity, persistent fruit flavours and saline lick on the finish. Delicious, refreshing and ready. A wine to swap your Sauvignon Blanc for this week. Best from 2025 through 2029+."

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

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Christchurch