

# VINO FINO

Explore a World of Wine

## LA FERME de SATO SCHISTEUX CHENIN BLANC 2022



\$77.99



Product Code:	5569	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.0%
Style:	White	Grape:	100% Chenin Blanc
Variety:	Chenin Blanc	Natural:	Practising Organics



New Zealand Wide Delivery



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### TASTING NOTES

La Ferme de Sato ("Sato Farm") are the range of wines from Yoshiaki and Kyoko Sato's very own vineyard. Here these vines have been tended to all year by Yoshiaki and Kyoko and made on-site too in their winery which is located at the top of their hillside vineyard.

#### Winery notes (2022 Vintage)

"Sato Pisa Vineyard. Soil: Alluvial, sandy or silt loam with schist & quartz gravel. Viticulture: No pesticides, herbicides, systemic fungicides or inorganic fertilisers used. Harvest: Hand picked, 20 & 26 April 2022. 48 hl/ha. Vinification: Pressed with basket press overnight. Natural yeast fermentation in oak barrels No additives except for 20 mg/L sulphites before bottling. Maturation: 15 months in French oak barrels. 24% new oak. Bottled: 28 August 2023 without fining or filtration. 2717 bottles produced."

#### 95/100 James Suckling.com (2022 Vintage)

"The dried-apricot and pineapple character is impressive with hints of wood underneath. It's medium- to full-bodied with ripe fruit, firm texture and a flavourful finish. Delicious chenin. Drink now."

#### 94+100 Erin Larkin, Robert Parker.com, Wine Advocate, June 2025 (2022 Vintage)

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"The 2022 Schisteux comprises Chenin Blanc grown on the top block at the estate. The fruit is foot stomped and basket pressed, and the juice is cool-settled in tank prior to barrel for fermentation, which utilizes indigenous yeasts. The fermentation can take some time to complete (the 2024 Chardonnay is still fermenting as I write this), then the wine is matured for 15 or 16 months of élevage. Rarely is bâtonnage engaged in; instead, the wine is left to be on its own until bottling, where a small amount of sulfites is added. Aromatically, the wine leads with beeswax and flowers, green apples and a hint of caper brine. The wine shows pressed linen and gentle textural finesse that weaves its way through the fruit and the finish. The wine is saline and mineral yet intense and focused, with layers of tissue-paper phenolics settled upon beds of wax and linen. Both the grape and the site are captured here. This has always been the last variety to be picked at the vineyard—"always, absolutely last," says winemaker Yoshiako Sato."

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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

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