VINO FINO
Explore a World of Wine

LA FERME de SATO SCHISTEUX CHENIN BLANC 2023

96 ORGANIC



$77.99

Product Code:	5569
Country:	New Zealand
Region:	Central Otago
Sub Region:	Cromwell / Lowburn / Pisa
Style:	White
Variety:	Chenin Blanc

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chenin Bl;anc
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 (2023 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, 13, 14 8 20 April 2023. 57 hla. 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 & Austrian oak barrels. 19% new oak. Bottled: August 2024 without fining or filtration."

96/100 JamesSuckling.com (2023 Vintage)
"A decadent chenin, showing sliced mangoes, light caramel and spices. Does this have some botrytis? Fascinating. Dense yet lively with flavor. Creamy texture and an intense finish with some lemons and apricots."

Reviews for the 2022 vintage below...

94+100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2022 Vintage)
"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."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

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10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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