

VINO FINO

Explore a World of Wine

LAWSON'S DRY HILLS GEWÜRZTRAMINER 2023



Original price was: \$29.99. ~~\$23.99~~ Current price is: \$23.99.



"One of the country's most impressive Gewürztraminers." Michael Cooper

Product Code:	4672	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Gewürztraminer	Grape:	100% Gewürztraminer
		Natural:	Vegan Friendly



New Zealand
Wide
Delivery



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orders \$150.00
and over



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

From vines planted on the home block in 1981. Over the years this has become a benchmark for the variety in New Zealand.

Winery notes (2023 Vintage)

"The classic varietal notes of lychee and rose petal are matched with stonefruit and fresh lemon aromas. This wine is off dry with a rich, rounded, generous palate and lovely concentration. Floral, citrus and juicy tropical fruit flavours combine to produce a full-flavoured wine with a gentle balance of acidity and a weighty mouthfeel. Delicious!

Our 2023 Gewürztraminer was 65% from our home block and 35% from the Woodward vineyard practically next door. The vines are aged between 18 and 40 years old, growing on quite heavy, clay-based soils. These two elements combine to

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produce wines with a plush, succulent and rounded palate."

92/100 Cameron Douglas MS, March 2024 (2023 Vintage)

"Fragrant, floral, fruity and classic bouquet with layers of spice and myriad white fleshed fruit scents. A silky texture touches the palate first then acidity layers in offering contrast and highlighting the spice qualities of the variety. Fruit flavours and a touch of white pepper reflect the bouquet, medium+-ish acid line, balanced, well made and ready to drink. Best from 2024 through 2028."

Reviews for the 2022 vintage below...

4 ½ Stars Michael Cooper (2022 Vintage)

"One of the country's most impressive Gewürztraminers. Estate-grown in the Winery Block, planted in 1981, the 2022 vintage was mostly fermented in stainless steel tanks; a small part of the blend was given 'the full treatment', with indigenous yeast ferment in seasoned French oak barriques. Bright, light yellow/green, it has an inviting, spicy, perfumed bouquet. Fresh and full-bodied, it is youthful, with concentrated, ripe, peachy, spicy, slightly gingery flavours, showing a distinct touch of complexity, a sliver of sweetness (7.8 grams/litre of residual sugar), gentle acidity and a well-rounded, very harmonious finish. Best drinking mid-2024+."

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