

VINO FINO

Explore a World of Wine

MILLTON RIVERPOINT VIOGNIER 2020



Original price was: \$36.99. ~~\$32.99~~ Current price is: \$32.99.

Product Code:	4938	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Gisborne	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Viognier	Grape:	96% Viognier, 4% Marsanne
		Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

The Millton's first planted their Viognier vines in 1997 on the river plains, some of the first in the country and with some 20+ vintages behind them, this is a wine that is now really singing. Fermented in a mix of oak and stainless steel with a portion also with extended skin contact for 30 days. There is a portion of Marsanne included. This is a really textured, almost slippery wine, golden autumnal fruits and a distinct briny/umami flavour - a wine with an amazing personality. Perfect wine tings like pork belly and Asian inspired dishes.

Winery notes (2020 Vintage)

"A haunting wine with bristling delicacy, buoyed by a noted mineral edge. Poached pear and warm croissant give a spiced and sappy appeal. The salinity sings the proximity of the vineyard to its maritime environment. We consider the aromatic delight of Viognier will enhance and partner foods high in Umami flavours. Drink now through to 2026 with happiness."

Reviews for previous vintages below...

Rated Excellent & 94/100 Cameron Douglas MS, March 2020 (2018 Vintage)

"Classic aromas of Viognier with wild flowers steeped in apricot flesh, peach and apple tea, fragrant spices and mild crumbly white soil minerality. There's energy and spice with a noticeable heartbeat and personality. On the palate - dry, classic, floral and spicy, a core of apricot, apple and peach fruit flavours, flowers and mineral. Mild acid line with a pulsating energy, lengthy, balanced, well made and ready. Drink now and through 2022."

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4 ½ Stars Michael Cooper (2018 Vintage)

"Certified organic, the 2018 vintage was hand-harvested and fermented with indigenous yeasts in tanks and French oak hogsheads. Light gold, it is fragrant and fleshy, with rich, peachy, slightly honeyed flavours, showing good complexity, a slightly oily texture, balanced acidity, and a dry finish (1.5 grams/litre of residual sugar). Best drinking 2021+."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2018 (2016 Vintage)

"A gorgeous offering; the fragrant bouquet shows ripe apricot, rockmelon, orange peel and rich floral aromas, followed by a wonderfully weighted palate that is delectable and expansive. It is mouthfilling and plush, yet brilliantly structured by refreshing acidity, making it a terrific drink. At its best: now to 2020."

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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