

# VINO FINO

Explore a World of Wine

## MISHA'S VINEYARD THE GALLERY GEWURZTRAMINER 2022



\$34.99

Product Code:	5871	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	White	Grape:	100% Gewürztraminer
Variety:	Gewürztraminer		



New Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2022 Vintage)

"Classic varietal aromas of rose petal, lychee, ginger and cinnamon, this off-dry style has a gentle but full palate that balances sweet baked fruits with fresh ripe citrus."

#### 5 Stars & 95/100 Sam Kim, Wine Orbit, March 2023 (2022 Vintage)

"Offering scintillating clarity and perfume, the bouquet shows mango, lychee, exotic spice and rich floral aromas, leading to a succulent palate offering terrific weight and persistency. Poised and inviting, making it delectable and highly enjoyable. At its best: now to 2030."

#### Rated Excellent & 93/100 Cameron Douglas MS, April 2023 (2022 Vintage)

"There's no mistaking the lifted, floral and gently exotic scents of this variety led by yellow flowers then apple and preserved citrus pear and white spice. Dry on the palate- just, with a core of ripe white fleshed fruit that tickles the front palate then flavours of pears and apples, orange piko tea, spice and exotic fruits with flowers, there's plenty of acid for drive and power along with a gentle-warming alcohol for body and texture. A lovely example showing off the drier side of this expressive variety. Best drinking from 2023 through 2030."

#### 4 ½ Stars Michael Cooper (2022 Vintage)

"The very youthful 2022 vintage is a single-vineyard wine, estate-grown at Bendigo and fermented in seasoned French oak

# VINO FINO

Explore a World of Wine

---

barrels. Light lemon/green, it is mouthfilling, with peach, lychee and pear flavours, showing excellent delicacy and depth, fresh acidity, and an off-dry (7.3 grams/litre of residual sugar), finely poised finish. Complex and well-structured, it should be at its best 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

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021