

# VINO FINO

Explore a World of Wine

## MISHA'S VINEYARD THE STARLET SAUVIGNON BLANC 2024



\$31.99

Product Code:	5901	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2024 Vintage)

"Exotic aromas of ripe citrus, passionfruit, fennel, rosemary and orange zest, this wine has an elegant palate with a citrus freshness balanced by sweet honeysuckle and tropical fruits.

Approximately half the fruit was gently crushed while retaining stalks, then pressed with the remainder being whole-bunch pressed. The crushed version brings vibrancy whereas the whole bunch lends texture. The majority (67%) of the free run and some pressings juice were then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was wild fermented in mostly older French oak barrels. A small proportion of juice (4%) was taken to new oak barrels from the tank ferment then returned when dry to give another level of complexity. All these techniques add more texture and complex mineral/flint characters to the wine."

#### Rated Outstanding & 95/100 Cameron Douglas MS, January 2025 (2025 Vintage)

"There's no mistaking the scents of power and varietal pungency, pure fruit aromas of lemon, fresh thyme and gooseberry, pineapple and peach, then nettles and a fine lees and complexity. There's also a signature of Central Otago with a savoury dried herb quality. Delicious, fresh and vibrant on the palate with a saline quality to the back one of acidity, also highlighting a sandy mineral theme. Fruit flavours mirror the bouquet with peach and citrus then some tropical fruit highlights. An excellent example with a lengthy finish, it is also a wine that speaks of Central Otago with a Marlene Dietrich-like

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sophistication - a touch of piercing elegance."

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**5 Stars & 94/100 Sam Kim, Wine Orbit, January (2024 Vintage)**

"Pristine and delightfully fragrant, the bouquet shows honeydew melon, crunchy apple, lime peel, and garden herb aromas with a hint of almond meal. The palate displays excellent focus and drive, wonderfully complemented by saline texture and juicy acidity, finishing persistent and vibrant. At its best: now to 2029."

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**93/100 David Walker Bell, WineFolio.co.nz, April 2025 (2024 Vintage)**

"From Bendigo in Central Otago. A pale, coppery golden green in the glass. The bouquet shows aromas of blackcurrant, grapefruit, dried apple, passionfruit, liquorice, boxwood and lemon peel. A dry style, with medium weight and a mouth-filling textural quality that's apparent immediately in the elegant and crisp palate. A vivacious acidity gives direction through the widening palate - there is poise and detail through the layers of interest, before a pithy finish with minerality and good length."

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**5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, January 2025 (2024 Vintage)**

"Bright, even, pale yellow with a slight green hue. The nose is fresh and elegant, with aromas of citrus, passionfruit, melon, elderflower and fresh dill. Medium-bodied, lime and grapefruit entwined with passionfruit, melon, citrus zest, elderflower and dill. The fruit is concentrated and detailed, along with chalky minerals and enlivening acidity drives a long, dry finish. The Sauvignon Blanc is bright yet detailed in layers and texture with tension. Match with steamed blue cod and goat's cheese ravioli over the next 3+ years. The fruit was partly crushed and partly whole bunch pressed; 67% of free-run juice was racked, inoculated and cool-fermented in stainless steel. The remaining portion was wild-fermented in mostly older French oak barrels. 4% of the juice was taken to new oak barrels from the tank ferment and then returned when dry. 14% alc, 2.7 g/l RS."

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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