

# MOUNT EDWARD MORRISON VINEYARD GRÜNER VELTLINER 2018



Original price was: \$32.99.\$29.99Current price is: \$29.99.

Product Code:	5923	Closure:
Country:	New Zealand	Unit:
Region:	Central Otago	Volume:
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:
Style:	White	Grape:
Variety:	Grüner Veltliner	Natural:







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Screw Cap

Each

750ml

13.0%

Organic

100% Grüner Veltliner

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# TASTING NOTES

## Winery notes (2018 Vintage)

"The ultimate in food friendly wines, Grüner goes with just about anything and anyone. A fruit driven style of Gruner Veltliner with a lithe texture, medium weight in a dry style. Floral, white pepper, and pip-fruit aromas on the nose, similar fruit flavours including spice and pears come through on the palate, all underpinned by mineral characters and refreshing acidity.

We aim to produce wines of purity, precision and balance with a clear resonance of flavour. The wine is drinking extremely well now but can be cellared with confidence for two to four years. Certified organic, Morrison vineyard, Pisa."

Reviews for the 2017 vintage below...

### 95/100 Mike Bennie, The Wine Front, November 2022 (2017 Vintage)

"Very textural, very complete. It's a wine that sets you back. Feels very complete. Cool, green herb laced, juniper and tonic elements, nashi pear, marzipan, green almond... far out, so much going on... fine, chalky texture and exceptional length. So compact and fresh, huge energy but also reserve, if that can be a thing. It delivers huge visceral pleasure too. This is an outstanding white wine. A bit gobsmacked."



## 91/100 David Walker Bell, WineFolio.com, August 2023 (2017 Vintage)

"A varietal that is probably Austria's 'national grape' (like Sauvignon Blanc is to NZ). With not much of it grown locally, it is tricky one to track down – this one comes from the organic Morrison Vineyard at Pisa in Central Otago. A pale golden-green in the glass. It has an enticing perfume of nectarine, pear, dried pineapple and yellow plum, with a trademark white pepper note and a burst of lemon blossom floral on the nose. Dry and medium bodied, the acidity is vivacious, lifting those juicy fruit flavours on the palate. A touch of crushed shell minerality alongside that phenolic pithyness, and it has a very smooth, lush texture throughout. A gentle spice carries into the finish. A great food-friendly wine, and one that will age well, fattening up with some cellaring."

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