

NEUDORF ROSIE'S BLOCK MOUTERE ALBARIÑO 2023









Original price was: \$39.99.\$34.99Current price is: \$34.99.

One of the NZ's best examples of this exciting variety

Product Code:	4138	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.5%
Style:	White	Grape:	100% Albariño
Variety:	Albariño	Natural:	Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Mouth-wateringly irresistible. Summer in the bottle, toes in the water. A vibrant bouquet of lime and sea salt which is equally reflected on the palate and bound with crystalline acidity resulting in a beautifully savoury example of Albariño. Notes of oyster shell minerality and freshly cut fennel bulb are wrapped in a nostalgic, hazy summer embrace. There is lovely shape to this wine, it's elegant and fulfilling. This Albariño oozes grace.

Nelson is Australasia's largest fishing port and the region has a similarly moderate maritime climate. We decided to plant a trial block several years ago and have since planted more. Once it was considered a wine to be drunk early but the modern take on Albariño allows you to cellar it comfortably. To say this would be a match with the freshest seafood is an understatement – drink with freshly shucked oysters, garlic steamed mussels or kingfish sashimi."



"A delicious wine from start to finish with a light satin texture, flavours of white fleshed stone fruits and then citrus, a wine of transition on the palate beginning with white peach at the front and a mix of lemon and pear at the back. The texture is excellent with a fine chalky mouthfeel, some back palate tension and overall medium to light-weight mouthfeel. There's a light saline quality which is classic for the style. Best drinking from 2023 through 2027+."

94/100 Bob Campbell MW, The Real Review, January 2024 (2023 Vintage)

"Fresh, tangy wine with mandarin/orange/citrus, oyster shell, fresh herb and wildflower flavours supported by subtle, juicy acidity that helps drive a lengthy, mouth-watering finish. A stylish example of an up-and-coming grape variety."

Reviews for the 2022 vintage below...

94/100 Mike Bennie, The Wine Front, March 2023 (2022 vintage)

"Very of that 'oyster shell' ilk, with smooth texture, delicate fruit character, briny-saline minerality and a lick of pleasing seaweed/dried herb character through it all. So mouth-watering and fresh feeling yet with plenty of detail too. Some candied citrus characters lending a bit of depth, perhaps dried apple. It's a delightful wine, delicious, moreish, wonderfully refreshing. Top flight, actually."

93/100 David Walker Bell, WineFolio.com, October 2023 (2022 Vintage)

"Albariño is a grape that is best known from Northern Spain – the region of Rias Baixas on the Atlantic Coast produces a dry zesty white that goes well with their famous seafood. Enter Nelson in the South Island, where Neudorf planted the grape a few years ago. A pale straw colour in the glass, with flashes of green tinges at the rim. Quite fragrant and aromatic, with an almond, lime peel, white peach, grapefruit and honeysuckle perfume. The fruit has a measured ripeness – the saline acidity adding a counterpoint of freshness. Dry and quite toothsome in the palate, where a pithy tang meets a crushed shell minerality. Finished mouthwatering and long."

CONTACT VINO FINO

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