

# NEUDORF ROSIE'S BLOCK MOUTERE ALBARIÑO 2024











# \$36.99

# 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:	Certified Organic





Free Shipping for Christchurch orders \$150.00 and over



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# TASTING NOTES

#### Winery notes (2024 Vintage)

"A decade of Albarino. The release of this 2024 vintage marks 10 years of making this totally morish, mouthwatering wine. Summer in the bottle, toes in the water. A vibrant bouquet of lime and the seaside on a hot day. Equally reflected on the palate and bound with crystalline acidity resulting in a beautifully savoury example of Albariño.

As a dirty martini drinker, this wine brings me great joy. Ya get me? 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."

## 94/100 Mike Bennie, The Wine Front, April 2025 (2024 Vintage)

"This is delicious! Waxy and refreshing white wine, just shy of medium weight but plenty of character and personality. Candied mixed peel, Bickford's Lime Cordial, ginger, green almond, cucumber, tonic water. So lively and fresh, but yet a depth to texture. This is one to shout from the rooftops about interest and drinkability, and yet somewhat an unassuming



wine. It sits in upper tiers for character and delight for me."

#### Rated Excellent & 94/100 Cameron Douglas MS, April 2025 (2024 Vintage)

"Aromatic, complex and focused bouquet of white peach and lemon skin, there's a natural saline quality laced with a gentle spice and mineral outline. A dry wine touches the palate first with flavours of citrus and yellow stone fruits then a mineralised stony clay quality adding complexity and depth. Delicious, fresh and taut with flavour and complexity development over the next 1-3 years. best drinking from late 2025 through 2029."

Reviews for the 2023 vintage below...

### 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."

#### 93/100 Stephen Wong MW, The Real Review, August 2024 (2023 Vintage)

"Delicate perfume, subtle and restrained; mineral, chalky and floral. White fruit and spearmint, tight and focused. The palate is linear, powdery dry and mineral, finishing with light-weight white peach, kernel and herb flavours. Softly salty, subtle and persistent. A quieter expression of albariño that is elegant, understated but with the balance to age in the near term."

CONTACT VINO FINO

**OPEN HOURS** 

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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