

# 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."

#### 93/100 Stephen Wong MW, The Real Review, August 2025 (2024 Vintage)

"Pale lemon. Delicate layers of apple blossom, orange peel, pithy lemon and sea shell lift off the glass, accompanied by a hint of white pepper. The palate is elegant, linear and energetic, holding a sliver of off-dry sweetness throughout, which emphasises concentrated orange fruit against the sweeping backdrop of chalky phenolics, zesty, saline acidity and finishing almost dry with a satisfying chew. Ripe, long and intense while being light on its feet, this finely-structured, beautifully balanced juicy albariño will evolve from its fresh, floral salty flavours to something more honeyed and weighty in the midterm if that is your preference. Great food wine."

# 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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