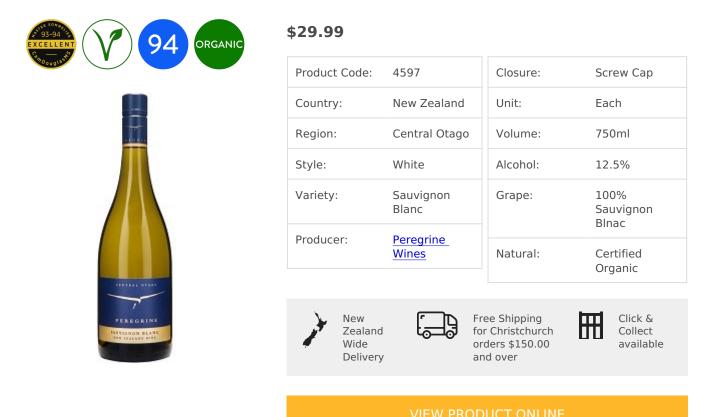
PEREGRINE SAUVIGNON BLANC 2024

VINO FINO Explore a World of Wine



TASTING NOTES

Winery notes (2024 Vintage)

"Expressive aromas of feijoa, lime zest and rock melon fuse beautifully with a palate featuring a mouth-watering fresh acidity and lime and green apple flavours. An elegant expression of Sauvignon Blanc where vibrant aromatics and great purity of flavour combine with a distinctive minerality and fine palate texture. A refined wine that reflects our commitment to organic winegrowing on the two sub regions that contribute to our Sauvignon Blanc. A mixture of whole bunched pressed, destemmed with overnight skin contact, and machine harvested. Stainless steel tank fermented."

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

"Fantastic bouquet, one that begins with a purity of fruit, fresh cape gooseberry and lemon then angelica and a clay mineral suggestion. Bright, distinctive, plenty of energy and power. Dry on the palate, taut, squeezes the palate with a saline acidity then flavours that reflect the bouquet. Ready to drink from day of purchase through 2029."

90/100 Erin Larkin, RobertParker.com, December 2024 (2024 Vintage)

"The 2024 Sauvignon Blanc is crunchy, lean and herbaceous, with white pineapple, quinine-like freshness in the mouth and a splay of chalky phenolics. Unsurprisingly, it doesn't have the rambunctiously tropical fruit profile of the Marlborough Sauvignon Blancs I am immersed in today, but this comes as quite a welcome change-up to programming. This is an elegant, persistent wine."

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Reviews for the 2023 vintage below...

93/100 David Walker Bell, WineFolio.co.nz, October 2024 (2023 Vintage)

"A wine from Central Otago, and a very good vintage. Translucent green coloured in the glass. Lovely aromatic style, with an elegant and crisp nose filled with lemon, pineapple, grapefruit and blackcurrant fruits, followed with a lifted floral note. Soft and approachable, with a lower acidity than is common with this varietal in New Zealand. A definite herbal edge emerges with nettle, bay and lemongrass, then that layer of quartzy minerality that is a feature of good Central whites comes through the middle of the palate in a wave of chalky texture. Finishes very long, dry and pithy. More of this please."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South. Christchurch

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