

VINO FINO

Explore a World of Wine

PYRAMID VALLEY NORTH CANTERBURY SAUVIGNON+ 2023



\$27.99

Product Code:	2819	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Vegan Friendly
Producer:	Pyramid Valley Vineyards		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Sourced from two vineyards in North Canterbury - the BioGro certified Good Family Vineyard on Georges Road planted on Glasnevin Gravels, and the Fraher Vineyard planted on Omihi Clay soils.

Pressed and naturally settled for a few days prior to racking and fermenting using wild yeasts in 70% concrete Tulipes and 22% old barrels. 8% skin fermented. 100% malolactic fermentation and left on less for 6 months prior to bottling in November. Skin fermentation and malolactic fermentation is used to help naturally balance the acidity of Sauvignon Blanc while still showing the freshness and vibrancy the variety is known for.

Golden lemon hue. Subtle aromas of meadow flowers and lemongrass. Full, mouth-filling texture with subtle notes of lemongrass and dried herbs. Salivating acidity offering the wine length and a moreish quality."

5 Stars, 95/100 & Wine of the Week, Bob Campbell MW, The Real Review, May 2024 (2021 Vintage)

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Explore a World of Wine

"The name refers to the maker's intention to push the boundaries of sauvignon blanc via techniques such as fermentation on skins and in amphora, and blending small quantities of other varieties.

This is a concentrated sauvignon-based blend with assertive saline/oyster shell flavours, fresh herbs and citrus blossom flavours. Taut, high-energy wine that is delicious now but could become even more interesting with bottle age."

Rated Excellent & 94/100 Cameron Douglas MS, March 2024 (2022 Vintage)

"Complex and fine with a core of pure white fleshed fruit and citrus aromas. Lemon and white peach, cape gooseberry and minerality. Refreshing and enticing. Textures and flavours touch the palate at the same time with a chalky citrus, hay, then clay white fleshed stone fruits combination. Some delicate herb notes add breadth. Great acid line and length. Best drinking from 2024 through 2029."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2024 (2023 Vintage)

"Elegantly complex and engaging, the wine shows grapefruit, lemon peel, dried grass and oatmeal notes on the nose, leading to a concentrated palate offering outstanding weight and depth. It's brilliantly framed by elegant texture and vibrant acidity, making it mouth-watering and superbly long on the finish. At its best: now to 2033."

CONTACT VINO FINO

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

OPEN HOURS

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

VISIT VINO FINO

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Christchurch