

RIPPON SAUVIGNON BLANC 2022













\$29.99

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Product Code:	5763	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Wanaka	Alcohol:	13.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc Rippon Vineyard		
		Natural:	Biodynamic
Producer:			





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TASTING NOTES

Winery notes (2022 Vintage)

"40% of this wine was fermented in old French barrels, not for the oak, but for the form of the vessel itself. Mouthfeel is gained here by high lees to wine contact and a more efficient natural lees stirring across unhurried wild ferments.

The Rippon Sauvignon Blanc 2022 is from some of the oldest vines in Central Otago, planted between 1987 and 1993. Own roots, unirrigated, certified Organic and Biodynamic, extremely low yielding, high quality fruit. Grapes are hand harvested, foot crushed, macerated on skins for two days, naturally fermented. Textural with a creamy entry, lots of umami through the mid-palate and a yummy, mouth-watering catch at the end"



"It is rare that this variety is elevated and nurtured to such exquisite heights of complexity, nuance and sheer deliciousness. This is bursting with pure, zesty citrus and tropical fruit aromas and flavours that are easy to love but there's a lot more in play here thanks to a unique site, painstaking commitment and effort in the vineyard (certified biodynamic) and astute winemaking. The first glass is sublime but you'll find yourself ordering another just to marvel at the textural x-factor, possibly a third glass, probably a bottle! Drink now."

94/100 Eri Larkin, Robert Parker's Wine Advocate (2022 Vintage)

"The 2022 Sauvignon Blanc leads with tatami mat and straw, torched lemongrass and brine. In the mouth, the wine is textural and concentrated. This is savoury, throaty and full and kept fresh through the finish by a splay of soft green leaf. There's beeswax, lemon sherbet and a hint of juniper. 13% alcohol, sealed under Diam."

17/20 Oliver Coleman, JancisRobinson.com, October 2024 (2022 Vintage)

"Elegant nose – no pungency here. A border of minerality surrounds detailed, well-defined green mango, pear, quince and grapefruit. The herbal edge is subtle. Fleshy texture married to fantastic acidity. Real persistence of salinity and grapefruit. It just keeps going. **Compelling stuff and in a style all its own.**"

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

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188 Durham St South, Christchurch

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