

# VINO FINO

Explore a World of Wine

## RIPPON SAUVIGNON BLANC 2024



\$39.99

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	Natural:	Biodynamic
Producer:	<a href="#">Rippon Vineyard</a>		



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### TASTING NOTES

#### Winery notes (2024 Vintage)

"50% 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."

Reviews for previous vintages below...

#### 95/100 Nick Stock, December 2024 (2022 Vintage)

"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."

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**94/100 Gary Walsh, The Wine Front, March 2025** (2022 Vintage)

"Here's a very different expression of NZ Sauvignon. It's intense and powerful, gooseberry, passionfruit Crème Brûlée, jalapeño, grapefruit and a wild, well funky is maybe a vague term, but something of that nature. It's spicy and saline, like a lime margarita, distinct sweet passionfruit and cumquat, with firm chalky texture and sizzling grapefruit acid bite, with a salty finish of mouth-watering intensity and fine length. Quite a ride."

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**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.**"

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## 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

188 Durham St South,  
Christchurch