

# SATO la FERME de SATO ALYSSUM GAMAY 2021



Original price was: \$86.99.\$77.99Current price is: \$77.99.

Product Code:	5560	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	13.4%
Style:	Red	Grape:	100% Gamay Noir
Variety:	Gamay		





**VIEW PRODUCT ONLINE** 

## TASTING NOTES

The Sato La Ferme wines are those organically grown by the Satos on their own estate. In next to no time, this has become one of the greatest Gamays in New Zealand. The alluvial soils of Yoshiaki & Kyoko's vineyard bring incredible structure to this wine. It has tannin, it has depth, it could go toe-to-toe with any Gamay grown anywhere on Earth. Organic farming, gentle winemaking, with only a couple of barrels made you'll have to be quick if you want this rare bird as part of your collection.

### 95/100 James Suckling (2021 Vintage)

"Very floral with white pepper and it evolves beautifully. Medium body with fine tannins. Orange peel. Dried spices. Silky and caressing in the finish. A more opened and alluring gamay from here."

#### 94/100 Kasia Sobiesiak, The Wine Front, May 2024 (2021 Vintage)

"Pure raspberry and cherry kernel. So smooth, so slippery with cascading feathery tannins. The texture is such a highlight here and you can 'see' a common thread in the texture of all Sato wines, it's a signature. Going forward, it has a blood orange lift, orange oil, herbaceousness, salty meatiness and black sesame bitterness throughout but finishes on a succulent acidity pitch. So, so fine and detailed. Stunner of a Gamay."



# **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

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