

# VINO FINO

Explore a World of Wine

## SERESIN BEAUTIFUL CHAOS SYRAH 2025



**\$34.99**



|               |                |          |            |
|---------------|----------------|----------|------------|
| Product Code: | 3094           | Closure: | Screw Cap  |
| Country:      | New Zealand    | Unit:    | Each       |
| Region:       | Marlborough    | Volume:  | 750ml      |
| Style:        | Red            | Alcohol: | 12.5%      |
| Variety:      | Syrah / Shiraz | Grape:   | 100% Syrah |
|               |                | Natural: | Biodynamic |



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### TASTING NOTES

#### Winery notes (2025 Vintage)

"Backing up very nicely an excellent '24 vintage, the '25 version manages to retain the concentration but also shows a depth of grace and elegance. Lifted bouquet of plum and berry fruits, combined with spice and black pepper. The palate is charming, with vibrant fruit that is supported by powdery, polished tannins, and a backbone of acidity that gives great length. A true expression of Syrah from our special, cool climate vineyard."

The Syrah was handpicked on April 16th, the last pick of harvest. Fermented in two small batches — clay amphorae and a stainless-steel open-top fermenter — with 15% whole bunches, the fruit underwent natural fermentation with gentle plunging twice daily. After 28 days on skins, the wine was pressed and aged for five months in amphorae and neutral barriques, completing malolactic fermentation naturally. It was then gently racked, blended, and clarified in stainless steel before bottling, without stabilisation, fining, filtration, or added sulphur."

#### 93/100 Stephen Wong MW, The Real Review, March 2026 (2025 Vintage)

"Wild-fermented with gentle hand-plunging, it macerated on skins for 28 days before being pressed to a mixture of clay amphorae and old barrels for five months before returning to steel tanks to integrate and settle. It was then bottled without further adjustments or any sulfur additions."

High-toned and very perfumed, this opens with bright aromas of violet and rose before giving way to crunchy flavours of blueberry, pomegranate and red plum. The fine, gravelly tannins contrast with its vivid acidity and long, chalky finish. Perfumed right to the end, this is a lively, mid-weight, new-wave syrah which hides its depth within accessible charm.

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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

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