

VINO FINO

Explore a World of Wine

SERESIN CHIAROSCURO 2023



Original price was: \$30.99. ~~\$26.99~~ Current price is: \$26.99.



Product Code:	3021	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	White Blend	Grape:	48% Riesling, 43% Pinot Gris, 6% Viognier, 3% Gewürztraminer
		Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023)

"A charming dry white wine that marries the very best attributes of the aromatic varieties that thrive beautifully together on the Raupo vineyard. Notes of ripe autumnal fruits, citrus flowers and exotic fruit prevail on the nose. The palate shows many dimensions, with great concentration of fruit and structure, balanced with a fine delicacy and elegance, and finishing with a focused acidity.

A blend for four varietals, Riesling, Pinot Gris, Viognier and Gewürztraminer. The Pinot Gris and Gewürztraminer were picked together followed by the Riesling and Viognier five days later. Both juices were settled and then blended together to allow for co-fermentation in neutral oak barrels. The wine rested in barrel for 8 months undergoing full malolactic fermentation prior to being bottled in January."

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

"It's delightfully fruited and inviting on the nose, showing rockmelon, mango and rich floral aromas with a hint of spicy overtone. The palate delivers succulent fruit flavours with fine texture and juicy acidity, making it refreshing and elegantly flavoursome. A blend of Riesling, Pinot Gris, Viognier & Gewurztraminer. At its best: now to 2028."

91/100 Cameron Douglas MS, April 2024

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(2023 Vintage)

"This wine is a co-ferment of 4 white varieties presenting a bouquet of lifted florals and fruits spices, some exotic and some familiar. There's a natural ferment twist with a mineral flinty quality and lees complexity. Lovely on the palate with a mix of the familiar in terms of fruits then adventure with the lees and subtle ginger spice and citrus peel qualities. The flint and mineral play a supporting role. Balanced and well made, best drinking from 2024 through 2029."

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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