

VINO FINO

Explore a World of Wine

SMITH & SHETH CRU ALBARIÑO 2023



\$38.99

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|---------------|--------------------|----------|----------------|
| Product Code: | 3624 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Sub Region: | Bridge Pa Triangle | Alcohol: | 13.0% |
| Style: | White | Grape: | 100% Albariño |
| Variety: | Albariño | Natural: | Vegan Friendly |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Straw coloured with refreshing lime citrus peel, ripe peach, and mandarin characters. Flavours of honeysuckle and stonefruit mingle with a subtle saltiness that provides a savoury taste to the wine. Rich and full bodied yet fresh with mouthwatering crisp salivating acidity giving great balance, length and structure.

100% hand-harvested and whole-bunch pressed to tank (58%) and barrel (42%), predominantly old French oak barriques with 17% being indigenous and 33% malolactic fermentation. 9 months in barrel on lees before being blended to tank in December 2023 followed by an additional month on full lees. The wine was gently racked and filtered prior to bottling in January 2024."

Rated Excellent & 94/100 Cameron Douglas MS, March 2024 (2023 Vintage)

"Deepening straw hues with golden highlights lead to a bouquet and palate of yellow peach and golden baked apple, lees and orange peel. Lovely weight and texture on the palate with a fine texture and acid line, flavours of orange citrus then stone fruits, a touch of chrysanthemum flower and clay mineral qualities. A saline quality adds a touch of lusciousness and style. Well made, rather delicious and ready to drink from 2024 through 2029."

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

"It's finely scented on the nose, showing white flesh peach, lemon pith, wet lime stone and white floral nuances, leading to a beautifully weighted palate offering saline texture combined with bright acidity, finishing persistent and mouth-watering. At

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its best: now to 2028."

93/100 Decanter, June 2023 (2023 Vintage)

"For me, a classic Albariño has a flourish of silky peach flavours and acid tension when it touches the palate, followed by moments of mineral and salinity leading to a taut, citrus finish. This does just that, with its texture, acid line and core fruit flavours; they seem to melt together mid-palate, leading to a freshness and squeeze at the back. There is a satin touch as well, and this is persistent throughout the palate. A delicious wine with all the hallmarks of a classic with its stone fruit, a whisper of something more tropical and a squeeze of lime on the finish."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, April 2024 (2023 Vintage)

"Bright, straw yellow, even colour throughout. The nose is gentle and elegant, with aromas of citrus, stonefruit, subtle spice and creamy attributes. Medium-full bodied, aromas of lime melded with peach and apricot, unfolding spice and a hint of custard brioche. Enlivening acidity flows with a mineral thread, leaving a chalky mouthfeel. A touch of oak spice and lightly framed a fine structure and elevate the length. Match with fish pie and kebabs over the next 4-5 years. Fruit from Bridge Pa and Magatahi, handpicked, whole bunch pressed, pressed to tank (58%) and barrel (42%) predominantly old French oak barriques with 17% indigenous yeasts and 33% underwent MLF, aged 9 months in barrel on lees before blending."

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

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Christchurch