

VINO FINO

Explore a World of Wine

SMITH & SHETH CRU ALBARIÑO 2024



\$38.99

Product Code:	3624	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	14.2%
Style:	White	Grape:	100% Albariño
Variety:	Albariño	Natural:	Vegan Friendly



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TASTING NOTES

Winery notes (2024 Vintage)

"Beautiful bright golden straw colour. Heady aromas of waxy lemons, grilled stonefruit, lavender honey and wood spice. Bright energetic and then salivating on the palate, pulpy ripe lemon juice alongside a core of rich yellow fleshed nectarine and a savoury black olive, clove and dried meadow note. A dramatic and seriously delicious Albariño!

100% hand-harvested and whole-bunch pressed to tank (22%) and barrel (78%), French oak barriques of which 20% were new. 20% of the blend was indigenous fermentation and 50% of the wine went through malolactic fermentation. 10 months in barrel on lees before being blended to tank in December 2024 followed by an additional month on full lees. The wine was gently racked and filtered prior to bottling in February 2025."

5 Stars & 95/100 Sam Kim, Wine Orbit, April 2025 (2024 Vintage)

"Stylish and finely expressed, the bouquet shows apricot, green pear, jasmine, white floral, and almond meal nuances. The palate displays weighty mouthfeel and plush texture, wonderfully structured by beautifully pitched acidity, making it sensually appealing. At its best: now to 2032."

Rated Excellent & 93/100 Cameron Douglas MS, March 2025 (2024 Vintage)

"Precise, fruity, varietal and inviting bouquet of peaches and lemon. As the wine begins to open out in glass the scents of mineral and a plush dry wine with flavours of sea air begin to emerge. On the palate a taut and youthful mouthfeel with

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flavours of white and yellow stone fruits, citrus peel and saline framed acid line. As the wine continues to open out the idea of mineral begins to expand with a dry crushed stone quality. Fine tannin and plenty of acidity, a lovely example freshness and style. Best from late 2025 through 2030."

93/100 Stephen Wong MW, The Real Review, July 2025 (2024 Vintage)

"This is a gateway albariño for chardonnay drinkers looking for a mouthful of flavour with immediate appeal...Subtle herb, peach and floral aromas sit over a broad base of oak- and lees-influenced notes of roasted nut and fresh toast. The palate is full bodied and weighty with vibrant acidity holding everything back from being blowsy. Concentrated flavours of vanilla and peach linger on the decadently creamy, nutty and oaky finish. An oaky, broad and textural albariño rather than the typically crisp, aromatic varietal style, this will gain more breadth and nutty development in the near term."

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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