

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."

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 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."

Reviews for the 2023 vintage below...

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

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(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 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

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<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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