

# VINO FINO

Explore a World of Wine

## SORRELL WINES AUNTSFIELD VINEYARD BLANC 2022



Original price was: \$36.99. ~~\$32.99~~ Current price is: \$32.99.

Product Code:	6983	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"The 2022 Auntsfield Blanc is a unique expression of site and varietal. Its striking flavours are rich and complex. On the nose are citrus and stone fruits, white flowers, wet slate, oyster shell and spices. The wine is textural and balanced, layered and complex. Pink grapefruit pith, nectarine and citrus flavours are wrapped around a great minerality. A backbone of mouth-watering acidity draws out the palate with an elegant finish.

After long gentle pressing, the juice was settled for 24hrs before being racked and NTU adjusted. The juice was inoculated with yeast from Auntsfield vineyard. After two days of fermentation the wine was cooled and transferred to a combination of concrete and old French oak where it was left to ferment at warmer temperatures to help build texture and complexity. The wine was matured on fine lees for 16 months. This aging time allowed the wine to integrate and build concentration and depth of flavours before undergoing blending and bottling."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, May 2024 (2022 Vintage)

"It's elegantly expressed on the nose, showing crunchy apple, white flesh stone fruit, lemon pith, wet limestone and oatmeal

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nuances, leading to a finely textured palate that's brilliantly focused and linear. Splendidly structured by bright acidity, finishing long and poised. At its best: now to 2032."

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**Rated Excellent & 93/100 Cameron Douglas MS, October 2023** (2022 Vintage)

"Aromas of fresh apple and white fleshed fruits, there's a lees quality layering in depth and breadth in the bouquet. Crisp and dry as the wine touches the palate with a textured mouthfeel weaving through the flavours of white fleshed orchard fruits and citrus. The lees quality is distinctive and adds a delicious complexity across the palate. Dry, textured and ready to drink from late 2023 through 2029."

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**5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, December 2023** (2022 Vintage)

"Bright, even, pale yellow. The nose is softly full and with good energy, aromas of citrus oil overlaying stony minerals, stonefruit, citrus and fennel. Medium-full bodied, peach, grapefruit and zest aromas intermixed with stony minerals, oyster shell, fennel and cardamom. The oily mouthfeel flows smoothly with crushed stones, supported by zappy acidity, lending a long finish with a hint of saline. This textural white shows concentration and balance with a savoury appeal. Match with salted cod brandade and pork over the next 3-5 years. The settled juice was inoculated with yeast from Auntsfield vineyard and, after 2 days of fermentation, was cooled and transferred to a combination of concrete and old French oak to continue fermentation at warmer temperatures. Aged on fine lees for 16 months. 13.5% alc."

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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