

VINO FINO

Explore a World of Wine

TAPI SAUVIGNON BLANC 2023



Original price was: \$26.99. ~~\$22.99~~ Current price is: \$22.99.

Trophy for Champion Sauvignon Blanc - Aotearoa NZ Organic Wine Awards 2024

Product Code:	31283	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Trophy for Champion Sauvignon Blanc - Aotearoa New Zealand Organic Wine Awards 2024
Gold Medal - Aotearoa New Zealand Organic Wine Awards 2024

TAPI is a new label for us at Vino Fino. It was brought to our attention when it picked up trophy for Champion Sauvignon Blanc

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at the 2024 Aotearoa NZ Organic Wine Awards. We tried the wine and were as equally impressed as the judges obviously were.

The wine was barrel fermented in 10% old French oak bariques and 90% Stainless steel tank with 100% aged on lees for 4 months. The result is a complex and concentrated Sauvignon Blanc that has a real x-factor.

TAPI is named after the imperial Mt Tapuae-o-Uenukuor, Tapi(tap-ee), as the locals call it, is a beacon that rises above the famous Marlborough wine region. TAPI wines are true small batch, organic and sustainable. All hands-on processes, all heart.

Winery notes (2023 Vintage)

"Aromas of passionfruit, lime, lemon and blackcurrant. Flavours of ripe lemon and tropical fruits on the palate. Bright, refreshing textural acidity providing length and persistence with an elegant finish."

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

"A totally enticing bouquet, bold and familiar with its scents of fresh citrus and tropical fruits, black currant leaf and fine layers of fruit spice. The palate delivers a fine silky touch before the fruit flavours that reflect the bouquet come bursting forth. A backbone of acidity, a fine leesy quality and whisper of barrel each layer in to build complexity and most of all charm and mouthfeel. Balanced, well made and ready to drink from day of purchase through 2028."

5 Stars & 93/100 Sam Kim, Wine Orbit, November 2023 (2023 Vintage)

"It's splendidly ripe and fragrant on the nose showing green rockmelon, Gala apple, fig and lemon zest aromas, leading to a fabulously flavoursome palate offering excellent fruit purity and persistency, making it highly enjoyable. At its best: now to 2026."

93/100 Decanter UK, November 2023 (2023 Vintage)

"Quince and melon with restrained citrus notes and flinty tones. Lovely intensity with lifting oak and a sprinkle of stone fruit. Lovely intensity on the palate. The fruit shows a nice concentration with a supple texture. Very classic in style with great typicity. Juicy acidity with a long finish."

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