

TE MATA BULLNOSE SYRAH 2024

Award badge

Find or type under

\$79.99

Award badge

Award badge

Award badge

Award badge

Product image

NOW AVAILABLE INSTORE

Bullnose Syrah 2024

is utter class!

Product Code:	4991	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	13.0%
Style:	Red	Grape:	100% Syrah
Variety:	Syrah / Shiraz		
Producer:	Te Mata Estate		



New Zealand

Wide Delivery



Free Shipping for

Christchurch orders

\$150.00 and over



Click & Collect

available

VIEW PRODUCT ONLINE

TASTING NOTES

When Hawkes Bay Syrah is on song, it produces one of the most compelling expressions of Syrah in the world. The endless search for a wine of power and concentration, but deftness of touch that is the hallmark of so many of the world's great wines is found here.

First planted in 1990, the Bullnose vineyard's old red iron soils produce Te Mata Estate's finest Syrah. The wine is named Bullnose after an early Morris Cowley car, which was nicknamed Bullnose due to its distinctive radiator. The bull emblem that appears on the wine label is drawn from the car's radiator crest.

Winery notes (2024 Vintage)

"Bright crimson at the edge with a deep purple-black core, Bullnose '24 is wonderfully expressive and fragrant. Aromas unfold in layers of violet, fresh raspberry, ripe plum and dark cherry, wrapped in black olive with subtle spice and pepper. The palate amplifies the depth of fruit and textural intensity, delivering concentrated richness, framed by a vibrant, precise acid line that imparts energy and a bracingly youthful edge. With underlying power and elegance, fine persistent tannins carry the wine through to a long, beautifully driven finish. Bullnose '24 is a showstopper. This is a Bullnose for the ages. Enticing, long and

VINO FINO

Explore a World of Wine

beautifully composed.

The individual lots were each destemmed and given a traditional warm-plunged fermentation. The resulting wines underwent extended maceration on skins before pressing and then a secondary malolactic fermentation. The separate wines were then run to a mixture of new and seasoned French oak barriques for 16 months' maturation, with 34% being new oak. During this time, they were regularly topped and racked, before blending and then bottling in November 2025."

5 Stars & 98/100 Sam Kim, Wine Orbit, February 2026 (2024 Vintage)

"A glorious rendition of the variety, the enticing bouquet presents black and purple fruit purity with nuances of rich floral, warm spice, thyme, and cedar. It's wonderfully expressed on the palate, with density and power, poise and structure, plush texture, and a supple mouthfeel. Tannins are ultra-fine and in abundance, offering a sturdy grip while remaining velvety and harmonious."

96/100 James Suckling (2024 Vintage)

"Wild aromas of game and dark berries with hints of crushed stones, tobacco, flint, five spice powder and hazelnuts. Medium-bodied with very polished and refined tannins that caress the palate and give length and verve to the wine. Lovely caressing finish. A ringer for a Northern Rhone. Drinkable now, but will improve with age. Drink or hold."

95/100 Gary Walsh, The Wine Front, December 2025 (2024 Vintage)

"Red and blue fruit, cracked pepper, jasmine perfume, nutmeg and biscuit spices. Medium-bodied, a fine dusty feel to tannin including a bit of the old emery board, bright acidity, juicy red and blue fruit, toasted hazelnut and quite some spice, finishing long with a firm graphite grip to tannin and a savoury flourish. It has concentration and power, though it's light on its feet. Needs a few years more in bottle, ideally."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2024 Vintage)

"Lots of purple and ruby hues with a pink rim. Varietal with core power from ripe fruit and concentration. Aromas and flavours of cherries and red currants, violets and spice. Not peppery, really, rather a wine of texture and new oak layers framed by the fruit and definitive stony-earth qualities. Delicious and fresh, great appeal and freshness, length and intensity. A very modern wine with a fine look at soil and site through fruit and length."

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