

VINO FINO

Explore a World of Wine

TE WHARE RA SINGLE VINEYARD 5182 SYRAH 2024



\$49.99

Product Code:	32069	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Syrah / Shiraz	Grape:	100% Syrah
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

One of Three Wines Shortlisted for New Zealand Red Wine of the Year 2026 - The Real Review

Winery notes (2024 Vintage)

"Syrah is a labour of love for us at Te Whare Ra. There are very few producers in the area (and in fact not many in the South Island) who make this variety – so it's a bit left field for Marlborough. Our site is warmer than many, which means we have the length of growing season required to ripen Syrah, and our soil type (which has a higher clay content) is well suited too. Syrah requires a lot of careful attention in the vineyard to make it work here – but when done well, the results are more than worth it.

We planted our first Syrah here on the home block in 2004 but this is only our 12th release of Syrah as we do not release when the wine is not up our exacting standards. The 2024 release is a blend of two clones (470 & 174) It exhibits the great fragrance, savouriness and suppleness that we love about cool climate Syrah. Production of 150 cases.

All fruit for this wine was hand-picked, hand-sorted then destemmed and berry sorted to ensure that only pristine, perfect Syrah berries made it into the fermenters. Gently transferred to small one tonne open fermenters, and hand plunged up to 3

VINO FINO

Explore a World of Wine

times daily. Cold soak for 6-7 days, 6-7 day ferment, and up to 9 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. All in French oak for 12 months, various different coopers, 30% new, balance in older oak. Bottled unfined with minimal filtration."

5 Stars & 97/100 Sam Kim, Wine Orbit, December 2025 (2024 Vintage)

"The wine showcases impressive fruit purity combined with sensual complexity. On the nose, it reveals enticing aromas of dark plum, violet, thyme, game, cracked pepper, and cedary oak. The palate is powerfully concentrated, offering a balance of density and refinement, wonderfully complemented by a plush texture and well-integrated tannins. It is superbly structured and seamless, finishing in a way that is both engaging and compelling. This has become one of New Zealand's finest Syrah labels. Certified organic. At its best: 2027 to 2036."

Rated Outstanding & 97/100 Sam Kim, Wine Orbit, January 2026 (2024 Vintage)

"Without a doubt one of the most exciting, complex and delicious Syrahs' I have tasted in 2025. I have tasted this wine previously and loved it then, even more so now. It is in a perfect drinking window and will stay there for some time to come. The bouquet is slow to open yet as it unfurls it is captivating, intriguing and engages my curiosity meter all at once. Complex and dry, a core of dark berries and spices, mineral earth and earth-smoke scents of dark clay and sunbaked rocks. Flavours of dark raspberry and boysenberry - fresh and baked versions, some meat and charcuterie, sweet oak and baking spice layers. Tannins are polished with a coarse-silk texture, volumous and rich in texture, the acidity delivers backbone and carries the power of fruit and spice elements. A fantastic wine with a lengthy finish. I tasted this wine over 3 days and each time I was captivated and impressed."

5 Stars & 95/100 Jane Skilton MW, The Real Review (2024 Vintage)

"Dark opaque purple. There's plenty of intensity on the nose and whilst there is some gentle, sweetly spiced new oak, this doesn't dominate and instead the vivid blueberry, black cherry and violet florals shine. This is very youthful so (as expected) tannins are present but they are chalky and fine. There's freshness and drive despite its concentration and depth. A perfectly judged, polished wine. Drinking 2027-2032."

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