VINO FINO
Explore a World of Wine

TERRACE EDGE PÉT NAT 2025





$23.99

Pét Nat Party Time North Canterbury Winery Clearance

Product Code:	31927
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	Sparkling
Variety:	Pét Nat (Ancestral Method)

Closure:	Bottle Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	Syrah, Albariño, Viognier, Saint Laurent
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Vineyard of the Year – New Zealand Organic Wine Awards 2025

Something a little different from North Canterbury's Terrace Edge, and at a super special price! This is the first ever Pét Nat from this highly regarded organic producer, and a great opportunity to try something a little adventurous without spending a fortune. It's a wine made purely for enjoyment, with a playful, easygoing character that's perfect for the warmer days ahead.

Made from an unusual blend of Syrah, Albariño, Viognier and Saint Laurent, it's lightly cloudy with a soft fizz and plenty of juicy berry fruits, apricot and citrus, balanced by a creamy texture and refreshing acidity. This definitely sits in the 'fun' category of wine. Some bottle variation is to be expected, but that's part of the charm. Juicy, playful and a good reminder that wine doesn't always need to be taken too seriously!

Winery notes (2025 Vintage)
"Made in the traditional Pétillant Naturel style from organic Syrah, Albariño, Viognier and Saint Laurent grapes. Slightly cloudy

and offering a fine, soft mousse. This Pét Nat has layers of berries, tropical fruit and orange zest, with a gentle creaminess that carries through onto the palate. It is vibrant, full of life and crafted for your enjoyment."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2026 (2025 Vintage)
"It's gorgeously expressed on the nose, showing apricot, wild strawberry, oatmeal, and lemon zest nuances. The palate displays juicy fruit flavours with savoury nuances, wonderfully supported by a creamy texture and beautifully pitched acidity, making it persistent and complex. At its best: now to 2030."

90/100 Cameron Douglas MS, March 2026 (2025 Vintage)
"Delicate pink and faded apricot hues lead to a bouquet packed with scents of leesy autolysis, fresh and bright with flavours of oatmeal and apple, strawberry and white fleshed orchard fruits and floral ideas. Crisp, dry, a very light mealy seam to the texture base. Some pith and pear. Well made and ready to drink with best window from day of purchase through 2028+."

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

188 Durham St South,
Christchurch

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