

VINO FINO

Explore a World of Wine

TERRACE EDGE SYRAH 2022



\$33.99

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|---------------|------------------------------|----------|-------------------|
| Product Code: | 5868 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | North Canterbury | Volume: | 750ml |
| Sub Region: | Waipara | Alcohol: | 14.0% |
| Style: | Red | Grape: | 100% Syrah |
| Variety: | Syrah / Shiraz | Natural: | Certified Organic |
| Producer: | Terrace Edge | | |



New Zealand Wide Delivery



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TASTING NOTES

Vineyard of the Year - New Zealand Organic Wine Awards 2025
Gold Medal - New Zealand Organic Wine Awards 2025

North Canterbury and Syrah is not something you would normally associate however the Chapman family at Terrace Edge have been pushing this variety for a several years and the results speak for themselves with previous vintages picking up trophies and multiple gold medals. The winery itself has been awarded New Zealand's Organic Vineyard of the Year in 2025, talk about impressive.

Maybe it's the organic farming practices, the incredible vineyard site (steep and exposed to sun all day), the talented winemaking or a factor of all of the above and more that makes this wine so special, but whatever the reason this is a wine that is full of potential and definitely worth seeking out.

Winery notes (2022 Vintage)

"We are very passionate about this variety with a portion of it growing on our unique 45 degree roasted slope. Very low cropping levels with the warm days and cool nights characteristic of this region, produce a rich, full-bodied wine with velvety tannins, spice, and great finesse.

With little intervention, our winemaking is entirely geared toward expressing the unique landscape in which the fruit is grown. Hand-picked Syrah fruit is co-fermented with 2% Viognier to add colour, complexity and aroma. Fermentation is in small vats

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with indigenous yeast, and plunged by hand. The wine is then pressed to French oak barriques (15% new) and aged for 11 months, during which time it undergoes malolactic fermentation."

5 Stars & 93/100 Sam Kim, Wine Orbit, May 2025 (2022 Vintage)

"Fabulously fruited and perfumed, the bouquet shows Black Doris plum, blueberry, fennel, and toasted nut aromas. The palate delivers excellent weight and fruit intensity, splendidly supported by supple texture and finely integrated tannins, finishing sturdy and persistent. Certified organic. At its best: now to 2030."

92/100 Cameron Douglas MS, June 2025 (2022 Vintage)

"Rich dark reds and ruby core lead to a bouquet of spice and blue fruits, there's a peppercorn scents, dried herb and clay earth ideas, then plum and black currant, a touch of coffee bean and leather. Fruity, taut, firm and dry, a wine with plenty of energy and texture. Tannins and acidity frame the red berry fruits and spice flavours enhancing all. Taut and youthful still with some settling in and harmony still in development. Well made with best drinking from 2027 through 2033."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, May 2025 (2022 Vintage)

"Deep ruby-red, slightly lighter on the rim. This has a plush bouquet with aromas of black plum, blackberry, rich herbs, lavender, ginseng and spice. Medium-full bodied, aromas of plum and blackberry interweaved with raspberry, mouth-watering acidity flushes along with lavender, ginseng, dried herbs, nutmeg and minerals. The fruit possesses a dense texture, entwined with silky tannin extraction. Savoury details emerge and lend a rich, herbaceous finish. This Syrah shows seriousness and depth along a fine-structured tannin frame and fresh acidity. Match with wild boar and venison backstrap over the next 6+ years. Fermented in small batches and aged in French oak. 13.5% alc."

91/100 JamesSuckling.com (2022 Vintage)

"Intense nose of dark cherries, black pepper and roasted meat. It's medium-bodied with chalky tannins. Juicy fruit on the palate, with a solid frame leading to the vivid and focused finish. From organically grown grapes."

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

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Christchurch