

VINO FINO

Explore a World of Wine

THE BONELINE DRY RIESLING 2024



\$26.99

North Canterbury Riesling at its Best!



Product Code:	4894	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Certified Organic
Producer:	The Boneline		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

We may sound like a broken record when praising North Canterbury, and perhaps we are a little biased, but the quality coming out of this region is genuinely something special.

The Boneline is right at the forefront, crafting some of the most exciting wines in the area, and this stunning Riesling is no exception.

One of the finest Rieslings we have tasted in recent times. It is vibrant, mouth watering and beautifully refreshing. It is irresistibly drinkable and the kind of wine that leaves you wishing you had another bottle close at hand. It really is that good.

Winery notes (2024 Vintage)

"Pale gold hues with silver and green tints. The nose is expressive and pure, opening with aromas of sweet apple, lime oil, white flowers, and fresh summer herbs. On the palate, green citrus and lime zest take the lead, supported by a fine textural richness derived from high-solids fermentation. A gentle natural spritz lifts the mid-palate, adding vibrancy and tension. The interplay of pithy phenolics and crisp, cleansing acidity creates a tactile mouthfeel that lingers long after the wine has gone — a finish that is both precise and resonant.

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Our estate-grown grapes are hand-harvested and whole-bunch pressed gently over several hours. The juice is fermented with a high proportion of solids, leaving behind only the heaviest lees at racking to preserve purity and texture. Approximately 90% of the juice is fermented in stainless steel tanks, with half of this portion fermented using native yeasts to enhance complexity and site expression. The remaining 10% is fermented with native yeast in old French oak barrels, adding subtle texture and depth to the final wine. Fermentation proceeds at a moderate temperature and is arrested when the sugar, acid, alcohol, and phenolics are in perfect balance. The wine is then held at a cool temperature to retain a fine natural CO₂ spritz from primary fermentation. Following fermentation, it is racked and matured on fine lees for six months before being gently filtered and bottled."

Reviews for the 2023 vintage below...

94/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)

"The 2023 Dry Riesling has lemon pastry and fresh pressed linen, and that must be a Bone Line character because I saw linen notes in their Hellblock Riesling from the same vintage. This also has sweet tobacco, sage and green apple skins. The acidity penetrates the palate early, which is a hell of a wake-up call to the senses, and proceeds with a stately outlay of flavour and character. It's a little leesy and wide in the mouth—a wild ferment? This is a powerful and yet slight wine, and I like it so much."

Rated Excellent & 93/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"Aromas and flavours of lime and white chalk, fresh green apple and white flowers. Dry with a backbone of acidity this wine will age well as offering a great aperitif or to pair with high acid dishes (salads with vinaigrette). As the wine opens out in glass the flavours of flowers and white fleshed fruits begin to emerge, there's hint of pineapple and apricot stone then apple and citrus return. Best drinking from 2027 through 2037+."

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