

THE HERMIT RAM SALTY WHITE 2024

Product image and or type unknown **\$34.99**

Lip-Smackingly Delicious

Product Code:	6913	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	11.5%
Style:	Orange	Grape:	Equal parts Sauvignon Blanc, Chenin Blanc & Chardonnay
		Natural:	Natural Wine



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TASTING NOTES

A fascinating, left-field Sauvignon Blanc from Waipara. Salty as the name suggests, but complex too. Light floral notes of meadow flowers and jasmine mingle with green herbs, lemon curd and a whiff of lychee. The aromas follow through to a saline and crunchy mid-weight palate that has a prominent acidity, lovely orange peel character and a subtle savoury nuttiness. Super fun to drink!

Some of the fruit goes through fermentation as whole bunch and ages in stainless steel, some goes through fermentation and ages in Spanish amphoras, and some neutral barrels are filled and left un-topped to develop a layer of flor yeast (a la Fino Sherry and Jura Vin Jaune).

"Salty White is my ode to the New Zealand coastline, an attempt to marry both the saline and floral elements of our land." - Theo Coles

Winemaker Theo Cole's label The Hermit Ram is gaining such a large following all around the world that is often hard to find his wines in our shop as they are quickly snapped up. In general, the fruit comes from tiny vineyards throughout the Canterbury region. Every wine has its own story to tell. The vines are naturally farmed, and the wines made with the minimal number of additions. Old techniques are employed. They are wines of depth, complexity, individuality and most

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importantly drinkability.

Reviews for the 2023 vintage below...

94/100 David Walker Bell, WineFolio.co.nz, July 2026 (2023 Vintage)

"A slight opaqueness to the copper/amber hue in the glass. The bouquet has an oxidative waft of struck match, wood smoke and almonds, plus a swathe of orange fruit flavours – apricot, satsuma, cantaloupe and kumquat. The signature of Sauvignon Blanc is there in the palate, with a touch of gooseberry, grapefruit and green herbal flavours, but also a little pineapple too. It carries some weight and has a waxy texture at the back, plus you get that tang of interest from the flor right the way through from start to finish. Acidity is flowing and direct, and the finish brings together the tones of the wine together as one. "

*note this wine is under screwcap, rather than cork as pictured

CONTACT VINO FINO

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<https://vinofino.co.nz>

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188 Durham St South,
Christchurch

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