

VINO FINO

Explore a World of Wine

TOHU AWATERE VALLEY RIESLING 2024



\$15.99

Gold Medal - NZIWS & #2 Cuisine

Product Code:	31511	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Awatere Valley	Alcohol:	11.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

Gold Medal - Marlborough Wine Show 2025

Winery notes (2024 Vintage)

"This bright and crisp Riesling displays aromas of citrus zest and green apple with hints of spring florals, leading to a palate of mouth-filling lemon, lime, and white peach. Structured with abundant natural acidity and mineral notes, this fresh and vibrant Riesling is lively and fruit-forward in its youth and will continue to develop over the years with careful cellaring."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2024 (2024 Vintage)

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"Offering fabulous fruit purity and poise, the wine shows white flesh nectarine, lemon sorbet and lime cordial nuances, leading to a finely flowing palate that's juicy and lively. Pristine and linear with a persistent, mouth-watering finish. Style: Off-dry, At its best: 2026 to 2034."

5 Stars, Best Buy & Number 2 Cuisine Riesling Tasting, February 2025 (2024 Vintage)

"A nose that's filled with promise with both lime and lemon citrus and jasmine flower aromas throughout. The palate is quite lean yet bright thanks to the taut acid profile which suggests that time will reward the patient to see this wine develop and blossom."

Rated Excellent & 94/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"A delicious wine with a core of flowers and apples, some lemon and other citrus flavours, mandarin and some lime flower qualities. Crisp, off-dry a soft creamy texture with a lick of CO2 spritz from recent bottle - I hope this quality stays in the wine for a long time. High acidity contrasts the residual sweetness that also touches the palate. Well made, lengthy and delicious. Best drinking from day of purchase through 2033+."

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