VINO FINO
Explore a World of Wine

TOHU REWA BLANC de BLANCS MÉTHODE TRADITIONNELLE 2017



$37.99

Product Code:	5967	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Méthode Traditionnelle	Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025

The 2017 Rewa Blanc de Blancs is a 100% Chardonnay Methode. The wine spent an incredible 72 months on yeast lees (the minimum for champagne is 15 months) creating a wine packed full of lovely toasty biscuity notes and a complex, lengthy finish. Drinking superbly well right now, you won't need a special occasion to justify opening this beauty!

Winery notes (2017 Vintage)
"This traditionally made wine displays lifted aromas of bright citrus fruit, crisp fresh apples and refined touches of brioche and toasted hazelnut. Extended lees aging in the bottle has resulted in a wine that displays a fine, persistent bead and rich, creamy mousse. Finely balanced with a touch of minerality, this wine leads to an elegant, long and crisp dry finish.

The Chardonnay grapes for this méthode traditionnelle are carefully handpicked before being lightly pressed at our modern winery. Pressings and free-run juices are initially kept separate before being racked clear to a temperature controlled stainless steel tank for the primary fermentation. After a long cool ferment the resulting wine is then warmed and undergoes full malolactic fermentation while aging in tank on yeast lees. The tirage (or bottling) of the base wine with yeast causes the wine to undergo a secondary yeast fermentation in the bottle - which creates the bubbles. Once the secondary ferment was complete the bottles were then put to rest for an extended 72 months on their lees in a temperature controlled warehouse before disgorging in May 2024. At disgorgement the lees are riddled from the bottle before topping, corking, then labelling. The wine was then held a further 5 months before release."

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Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (2017 Vintage)
"Aromas of citrus, a fine autolysis development and bottle ageing complexities, a showcase of butter brioche and croissant, oatmeal and white spice. Complex and dry as the wine touches the palate, perfectly balanced with core citrus and white peach flavours set against a backbone of acidity and fine lees qualities. Delicious aperitif style with best drinking from day of purchase through 2030."

Gold Medal, Dish Magazine Best Sparkling Wines of 2025, November 2025 (2017 Vintage)
"This Blanc de Blancs roars with an energetic, lifted nose brimming with lemon zest, citrus blossom, and pretty floral notes underscored by a refined, biscuity complexity. The palate is both generous and precisely focused, delivering a rich, creamy wave of apple strudel and fig that’s seamlessly vibrant and linear. The finish is long and nuanced, where a subtle smokiness and creamy texture linger with impressive persistence. Focused, finessed and fanging with flavour."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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

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