

TWO RIVERS CONVERGENCE SAUVIGNON BLANC 2023





Original price was: \$24.99.\$17.99Current price is: \$17.99.

Two Rivers is consistantly one of our favourite Sauvignon Blancs

Product Code:	5883	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Vegan Friendly



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TASTING NOTES

Another superb release from Two Rivers. Winemaker Dave Clouston is on top of his game at the moment and consistently produces some of the best sauvignon blanc to come out of Marlborough. This 2023 is a powerhouse of flavour that just explodes in the glass and then on the palate we just love the hint of oyster shell minerality that gives it a real edge. There is



nothing shy or subtle but it is also very sophisticated with layers of complexity.

Winery notes (2023 Vintage)

"The name Convergence signifies the coming together of flavours from our Wairau and Awatere Valley vineyards and 2023 Marks the 20th vintage. With its bright luminosity and a slight green-olive hue, this sauvignon blanc bursts with flavours of kiwi fruit, red capsicum, passionfruit, and gooseberry. The palate is powerful, concentrated, and energetic with a lingering, juicy, mouth-watering acidity, good balance, length, and purity of fruit.

Lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for three months to gain complexity and increase mouthfeel."

5 Stars & 95/100 Sam Kim, Wine Orbit, October 2023 (2023 Vintage)

"With brilliant clarity and intensity, the impressively aromatic bouquet shows kaffir lime, jalapeno, kiwifruit and jasmine notes, leading to a wonderfully structured palate that's packed with vibrant fruit flavours. Beautifully complemented by saline texture and bright acidity, making it mouth-watering and highly enjoyable. At its best: now to 2029."

Rated Excellent & 94/100 Cameron Douglas MS, October 2023 (2023 Vintage)

"Pungent, fruity, varietal, herbaceous and mineral. A bouquet of youth and power, variety and impact. Aromas of lemon and sage, white pineapple and lychee nut, there's a flinty cool river stone quality with peach and passionfruit highlights. On the palate a salivating and saline touch with laser-like acid line contrasted by a core of fruit flavours that mirror the bouquet. Lengthy, refreshing and delicious, a wine best enjoyed from summer 2024 through 2027."

4 ½ Stars Michael Cooper, November 2023 (2023 Vintage)

"Subtle, rather than pungent, the finely textured 2023 vintage is still unfolding. Harvested at five sites in the Wairau Valley and Awatere Valley, it was mostly handled in tanks, but a small part of the blend was fermented in a concrete egg tank and clay amphora. Light lemon/green, it is medium to full-bodied, with ripe passionfruit/lime flavours, savoury notes adding complexity, and a dry (2.6 grams/litre of residual sugar), lengthy finish. Best drinking mid-2024+."

CONTACT VINO FINO

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