

VINO FINO

Explore a World of Wine

TWO RIVERS CONVERGENCE SAUVIGNON BLANC 2024



Original price was: \$24.99. **\$19.99** Current price is: \$19.99.

Two Rivers is consistently one of our favourite Sauvignon Blancs

Product Code:	5883	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.4%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Vegan Friendly



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2024

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There has been much praise for the 2024 Marlborough Sauvignon Blanc vintage and the wines we have tried so far have very much lived up to the hype. So, we have been eagerly awaiting the release of the Two Rivers, which is year-in-year-out one of our favourite Sauvignon Blancs.

Winemaker Dave Clouston has absolutely nailed it this year, in fact we would be hard pressed to recall trying a better 'classical' Sauvignon Blanc to ever be released in this country, it really is that good!

A little more Awatere fruit in this year's blend has given the wine some added concentration, but the star here is just the completeness and balance of the wine.

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.

Two gold medals, multiple 5-star reviews and our highest endorsement should be all you need to see the quality on offer here.

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 2024 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 (2024 Vintage)

"The name Convergence signifies the coming together of flavours from our Wairau and Awatere Valley vineyards. The nose immediately captivates with a fragrant burst of citrus intertwined with bay leaf and a delicate hint of sea spray. This Sauvignon Blanc has a bright luminosity with a slight green-olive hue and flavours of guava, gooseberry, preserved lemon peel, underpinned with delicate floral and herbaceous notes. 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 four months to gain complexity and increase mouthfeel."

5 Stars & 95/100 Sam Kim, Wine Orbit, September 2024 (2024 Vintage)

"Pristine and gorgeously aromatic, the wine shows green rockmelon, lemon peel, green tea and jasmine characters on the nose. The palate displays fine focus and excellent concentration, delivering terrific fruit power together with saline texture and beautifully pitched acidity, finishing persistent and mouth-watering. At its best: now to 2030."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2024 (2024 Vintage)

"An outstanding bouquet of fresh citrus and tree fruits, apples and pear, then honeysuckle, tropical fruits and a touch of fresh herb. Crisp, dry, **complex and delicious**, a salivating, fresh, and engaging wine on the palate, flavours mirror the bouquet with a backbone of acidity, some wet stone mineral and complex texture. Well made with best drinking from December 2024 through 2027."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, October 2024 (2024 Vintage)

"Bright, even, pale yellow. The nose is elegantly fresh, with aromas of peach, lime, lime zest, snow pea and dill. Medium-light bodied, aromas of peach and lime entwined with lime zest, snow pea, dill and peach blossom. The fruit shows concentration and depth, flaunting fresh and inviting aromatics. A soft yet zingy line of acidity carries fine-textured phenolics and crushed rock minerals across the palate and lends a long, elegant closing. **This Sauvignon Blanc is irresistibly fresh and pure**, showing depth and details. Match with crumbed sole fillet and clams in seaweed butter over the next 3 years. Fruit from Wairau and Awatere Valleys was predominantly fermented in stainless steel and a small portion was fermented in a concrete egg tank and clay amphora, aged on lees for 4 months."

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CONTACT VINO FINO

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OPEN HOURS

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10am to 5pm - Saturday
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VISIT VINO FINO

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Christchurch

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