

VINO FINO

Explore a World of Wine

TWO RIVERS CONVERGENCE SAUVIGNON BLANC 2025



\$20.99

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:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Vegan Friendly



New Zealand Wide Delivery



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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 2025 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.

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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.

Winery notes (2025 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, July 2025 (2025 Vintage)

"Offering fabulous fruit purity and power, the wine displays aromas of grapefruit, kiwifruit, and kaffir lime, with a hint of a flinty overtone. It's brilliantly focused and wonderfully weighted in the mouth, delivering refined texture backed by racy acidity, finishing impressively long and enticing. At its best: now to 2032."

Rated Excellent & 94/100 Cameron Douglas MS, July 2025 (2025 Vintage)

"Pungent, ripe, varietal and high energy. Aromas of red bell-pepper and apple, fresh citrus peel and white peach, there's also green mango and cape gooseberry as well as fresh basil. On the palate - youthful, equally high energy with laser-like acidity, flavours of fresh fruits led by citrus then tropical and white stone fruit. A high energy wine best enjoyed from day of purchase through 2029. **Exceptional value.**"

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Review, August 2025 (2025 Vintage)

"Bright, even, pale yellow. This has a lush bouquet, with aromas of passionfruit, pineapple, snow pea, fennel and blossom. Medium-light bodied, aromas of passionfruit and pineapple entwined with snow pea, fennel and apple blossom. The pristine fruit possesses concentrated flavours, flaunting plush fruit and invigorating acidity. Subtle texture adorns the smooth-flowing palate, lending a long, refined finish. Brilliant purity and depth of fruit, well-balanced and captivating. Match with tuas and pan-fried sole over the next 3 years. Fruit from Awatere 85% and Wairau 15%, predominantly fermented cool in stainless steel, and a small portion was fermented in concrete egg, clay amphora, and French oak cuve. Aged on light lees for 4 months. 13% alc, 2 g/l RS."

4 Stars Yvonne Lorkin, August 2025 (2025 Vintage)

"Crafted by winemaker Dave Clouston, this is one of the best value Sauvignon Blanc's on the market. Brand new and erupting with lemony sweetness, passionfruit sorbet, buckets of mandarin and basil burst across the tongue and gums. It's delicious now, but I'd love to revisit it in another 6 months to a year. Punchy and plush."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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