

# VINO FINO

Explore a World of Wine

## UNKEL LA DE DA LIGHT RED 2023



**\$32.99**

Product Code:	3407	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Red Blend	Grape:	Pinot Noir, Sauvignon Blanc, Gewürztraminer
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Unkel is a small organic vineyard & minimal intervention winery run by husband and wife duo Rob and Kate Burley, located in the picturesque growing region of Nelson/Tasman, New Zealand. Our wines are lovingly handcrafted in order to respect and portray a true sense of time & place.

"Unkel" (variation of the spelling of Uncle), is about working with Mother Nature in the Vineyard to produce the highest quality fruit that we can obtain from her. Once in the winery, rather than being that hands-on, overbearing parent or father figure, you can think of us more like that cruisy, fun, slightly wild Uncle in your life.

#### Winery notes (2023 Vintage)

"Confectionary fruits introduce a lively, bright, and crunchy light red. Aromatically this opens up to include hints of watermelon, Kirsch, and wild thyme. A slippery, crunchy and mouthwatering palate, reaffirms its status as a favourite.

6-day carbonic maceration 777 (33%), 777 Rosé (28%), 4-day de-stemmed Clone 6 (23%), Pressed off Sauvignon Blanc (10%) and 5-day skin-fermented Gewurztraminer (6%) were fermented separately and aged in a mixture of old puncheons and stainless steel before blending."

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Reviews for the 2022 vintage below...

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**David Walker Bell, WineFolio.co.nz, March 2023** (2022 Vintage)

"The theme of smashable summer wines continues with 'La de Da' light red 2022 – a chillable blend of Pinot and Merlot with Gewürztraminer from the Abel Valley. 50% of the reds went through carbonic maceration. A distinctively earthy funk on the nose, leads to a palate packed with a fruit salad of red berries and nectarine that pops with crunchy fruit. This bright juiciness also has a layer of savoury salami and mineral notes waiting to be discovered underneath. A fabulous sweet finish. Top stuff."

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## 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