

VINO FINO

Explore a World of Wine

VALLI WAITAKI RIESLING 2023



\$38.99



Product Code:	5313	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waitaki	Volume:	750ml
Style:	White	Alcohol:	9.5%
Variety:	Riesling	Grape:	100% Riesling



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TASTING NOTES

Jen Parr, Winemaker notes (2023 Vintage)

"An intensely aromatic nose of citrus zest, jasmine, and white pepper with more subtle aromas of lime and lemongrass. The palate is beautifully balanced and pure with flavours of zesty lemon, lime, sage, and sea-salt with a wonderful energy that sings of limestone soils. This off-dry Riesling is delicious on its own or as an aperitif; it will also pair wonderfully with fresh fish, seafood, summer salads and light-medium spiced Indian or Thai cuisine. Remarkably drinkable at release, this fresh and fragrant wine will continue to develop and delight for 15+/- years."

5 Stars & 96/100 Sam Kim, Wine Orbit, April 2025 (2023 Vintage)

"This is fabulously expressed on the nose, showing lemon cured, lime sorbet, and white floral nuances, followed by a pristine palate offering subtle sweetness and racy acidity. It's splendidly expressed with elegance and poise, finishing impressively long and mouth-watering. At its best: 2026 to 2035."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, April 2025 (2023 Vintage)

"Bright, even, pale yellow with a light green hue. The nose is precise, with aromas of lime, apricot, jasmine, lily and crunchy minerals. Medium-bodied, off-dry to taste, aromas of lime and apricot have a taut core, interweaved with lime flowers, jasmine, apple skins and wet stones. The gentle sweetness provides balance to the acidity. The fruit shows good concentration and purity, and a chalky mineral texture adorns, along with a racy acidity, drive length and linearity. This Waitaki Riesling exhibits a sense of place through its chalky texture and invigorating acidity, lending a well-balanced and enticing, long closing. Match with prawn tempura with yuzu ponzu over the next 10+ years. Fermented in stainless steel tanks to 9.5% alc, 26 g/l RS. 337 dozen bottles produced."

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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

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