

VALLI WAITAKI RIESLING 2024



\$38.99

Product Code:	5313	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Waitaki	Volume:	750ml
Style:	White	Alcohol:	11.0%
Variety:	Riesling	Grape:	100% Riesling



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TASTING NOTES

Jen Parr, Winemaker notes (2024 Vintage)

"A beautifully aromatic nose of citrus, sea salt, and white pepper with subtle aromas of stonefruit and lemongrass. The palate is incredibly fresh with noteworthy drive and flavours of ripe lemon and lime zest and 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. Taut and zippy at release, this fragrant wine will continue to develop and delight for 20+/- years."

Reviews for the 2023 vintage below...

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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