

VINO FINO

Explore a World of Wine

VASSE FELIX PREMIER SYRAH 2024



\$34.99

"One of the softest, smoothest, and most beautiful expressions of syrah yet from Vasse Felix."



Product Code:	6695	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Western Australia	Volume:	750ml
Sub Region:	Margaret River	Alcohol:	14.5%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly
Producer:	Vasse Felix		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2024 Vintage)

"A modern, elegant, cool climate style crafted from our premier parcels of southern Margaret River Syrah (Shiraz). Wild fermented, with a portion of whole bunch fermentation and carbonic maceration, this aromatic, fineboned Syrah is luscious, spicy and beautifully complex, representing the future of our favourite 'alternative' Margaret River red varietal.

Fresh and layered, showing boysenberry and raspberry with a subtle wax note and an elegant fragrance of rose petal, curry leaf and pink peppercorn. A wonderful mouth-filling, even texture with lively freshness and fine tannin presence. Flavours of boysenberry and liquorice unfold, finishing with white pepper and a subtle Szechuan spice nuance.

Our southern parcels of spicy fruit, combined with carbonic maceration and whole bunch fermentation, define our vibrant, complex, and refreshingly drinkable Syrah style. A portion of the fruit was carefully placed into oak vats as whole bunches. 2% of the blend was immediately stomped and allowed to ferment naturally. 31% were left untouched in closed, CO2 filled

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vats for 7-9 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to complete fermentation with wild yeast. The remaining fruit was fermented as whole berries without stems in open-lid stainless steel fermenters, with oxidative handling and fermentation driven solely by wild yeast. Once fermentation was complete, the small batches were gently pressed into older French oak barriques, where they matured for 12 months to preserve the wine's elegant and fine fruit perfumes. The 2024 vintage is elegant and fresh, with deep ripe fruit power, reflecting an early season with persistent warmth for ripening."

96/100 Ray Jordan, RayJordanWine.com.au (2024 Vintage)

"One of the softest, smoothest, and most beautiful expressions of syrah yet from Vasse Felix. Shows cool climate influence, wild fermented with some whole bunch and carbonic maceration. Vibrant, lively red fruits, plush and supple with fine tannins. Balanced oak, luscious and controlled. A modern Margaret River syrah."

94/100 Jane Faulkner, James Halliday's Wine Companion, March 2026 (2024 Vintage)

"You must treat this right, which means decanting it, then following up with a big glass to further enjoy the heady aromas and bold flavours. Violets and roses, pepper and baking spices, with a whorl of the darkest fruit infused with mint and dark chocolate. The palate is full bodied thanks to expansive tannins, yet is so refreshing thanks to the vibrancy of the acidity."

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