

VAVASOUR SAUVIGNON BLANC 2024



Original price was: \$24.99.~~\$18.99~~Current price is: \$18.99.

Triple Gold Medal Winner Masterly Awatere Sauvignon Blanc from Vavasour

Product Code:	4104	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Awatere Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

Click & Collect available

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024
Gold Medal - Marlborough Wine Show 2024
Gold Medal - The National Wine Awards Aotearoa New Zealand 2024

VINO FINO

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Previous vintages of Vavasour Sauvignon Blanc have an impressive lineage including the coveted Trophy for best Sauvignon Blanc in the world at the Decanter World Wine Awards. Not to be outdone the 2024 has already picked up more golds on the show circuit!

Pioneers of the Awatere sub-region of Marlborough the fruit for this is all from the original home block. Nothing but impressive from the Awatere Valley's oldest winery.

Winery notes (2024 Vintage)

"A distinct bouquet evolving from tropical fruit and citrus oil to layers of fresh herb, snow pea, currents and sea shell minerality is unmistakably Awatere. A burst of citrus zest and lush, tropical fruit delivers a generous palate, with delicate herbal notes and a wet-slate minerality leading to a precise, lingering and elegant finish."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2024 (2024 Vintage)

"This is instantly appealing on the nose, showing crunchy apple, kiwifruit, lemon peel and herbaceous aromas, leading to a concentrated palate offering terrific fruit power and persistency. Wonderfully fruited and expressed with a sustained, delicious finish. At its best: now to 2028."

Rated Excellent & 93/100 Cameron Douglas MS, September 2024 (2024 Vintage)

"Vibrant, pungent, fruity and ready, a wine that hits all the boxes of freshness and style. A classic expression with myriad tropical and citrus fruit aromas and flavours, passionfruit and gooseberry, lemons and crisp apple. High acidity with a lick of sweetness for balance, but a wine that ultimately finishes dry. Ready to drink now and through end of summer 2026."

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