

# VINO FINO

Explore a World of Wine

## WIRRA WIRRA FARMER'S HEART GRENACHE 2025

VINO  
VALUE



\$25.99

### Stonkingly Good Old Vine Grenache

Product Code:	31611	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	14.5%
Style:	Red	Grape:	100% Grenache
Variety:	Grenache / Garnacha		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2025 Vintage)

"In 2019 wine scribe Katie Spain wrote, "The late Greg Trott had an entrepreneur's eye and a farmer's heart, a balance that served him well". Trott grew up on a McLaren Vale farm growing stone fruit, grapes and raising chickens. He returned to the land after school and continued farming while he undertook the audacious task of rebuilding Wirra Wirra from ruins. Trott's enduring love of the land inspired him to fight for the protection of McLaren Vale as agricultural land, a battle he fought until his passing in 2005.

Aromas of star anise and vibrant red fruits lead, unfolding with savoury aged prosciutto and warm candle wax. Bright cranberry, pomegranate and blood orange notes open the palate, supported by a layered summer pudding richness and subtle creamy texture. Dried Mediterranean herbs add savoury depth, with fine, chalky tannins providing energy and sustained drive through the finish.

A blend of vineyards, with an average vine age of 60 years, carefully selected from the diverse districts within McLaren

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Vale. Old French oak puncheons (40%) and stainless steel (60%) for nine months."

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**93/100 Marcus Ellis, James Halliday Reviews, May 2026** (2025 Vintage)

"From a few sites, with vines ranging from mature to ancient. This naturally carries the depth of a vintage that was warm and dry, with generally reduced yields. Dark red and black cherries, raspberry compote, summer pudding, some white pepper and dried herbs. It's fuller in weight, if abidingly fresh in feel, the tannins carefully extracted to meet the concentration, with a savoury skein of natural grip, shaped for food."

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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