VINO FINO
Explore a World of Wine

YALUMBA SAMUEL'S COLLECTION EDEN VALLEY VIOGNIER 2023





$19.99

Incredible Value from the Australian Viognier Masters!

Product Code:	6042
Country:	Australia
Region:	South Australia
Sub Region:	Eden Valley
Style:	White
Variety:	Viognier
Producer:	Yalumba

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Viognier
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Yalumba are the champions of Viognier and have been continually refining the style they produce. Gone are the rich oily, over-ripe apricot-laden styles of the past. The style now is much finer, yet with the hallmark slightly ginger spice, lemon balm and firmly ripe apricot. Not OTT, there is balance and restraint. Drink this with firm white seafoods such as scallops, prawns and squid.

Winery notes (2023 Vintage)
"Yalumba has pioneered the growing and making of Viognier in Australia since our first vineyard plantings high in the Eden Valley in 1980. The grapes are sourced from seven separate blocks across five different vineyards, artfully blended together to create the final wine.

Alluring aromas of fresh apricots, ginger and delicate white flowers. Silky and long with lush, layered texture, the palate

features apricot and stone fruit flavours complemented by a touch of exotic spice, hints of orange oil and a refreshing finish. 50% of the blend was fermented and matured for 10 months in older French oak puncheons and hogsheads."

Rated Excellent & 93/100 Cameron Douglas MS, August 2025 (2023 Vintage)
"Totally excellent value wine with flavour texture and classic varietal signatures of flowers and spice, white apricot and apple. A delicious satin texture with medium+(ish) acid line and just right concentration that can only come from vine age and hands-off wine making. Already balanced, definitely well made and ready for drinking form day of purchase through 2030. Again, this is excellent value."

5 Stars & 94/100 Sam Kim, Wine Orbit, October 2025 (2023 Vintage)
"A gorgeous rendition of the variety, showing ripe apricot, rockmelon, fennel, and floral aromas. The palate displays succulent fruit flavours with a fleshy texture and fine acidity, making it wonderfully harmonious and balanced with a lengthy, soothing finish. At its best: now to 2027."

CONTACT VINO FINO

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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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