

VINO FINO

Explore a World of Wine

YALUMBA SAMUEL'S COLLECTION SHIRAZ 2023

HOT
PRICE



94



VINO
VALUE

5
STARS

TOP
SELLER



\$19.99

Great Value from the Barossa

Product Code:	6394	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	14.5%
Style:	Red	Grape:	100% Shiraz
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly



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TASTING NOTES

Probably one of the best loved wines in Yalumba's range, this is classic Barossa Shiraz. Plums and spice; dark chocolate, vanilla, cherry. Generous and soft with enough tannin to give structure. A very enjoyable wine that delivers on many fronts, not least, value.

Winery notes (2023 Vintage)

"The palate of this wine mirrors the nose, both displaying equal intensity and richness. Soft and inviting, featuring flavours of blackberry, plum, chocolate, coffee and brown spice. As the wine opens it reveals generous layers of blueberry, toffee and violet aromas. The palate is balanced and silky, with good length and a savoury finish.

Sourced from Barossa vineyards where the vines range from young (approximately 10 - 15 years old) to old (greater than 35 years). They are planted in a diverse range of sites and soils, including red brown earths, sandy loams and dark clay soils. These variations contribute to the great diversity of flavours. Matured for 10 months in 10% new French & Hungarian hogsheads. Balance in older hogsheads."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, July 2025

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(2023 Vintage)

"Deep ruby-red, slightly lighter on the rim. The nose is elegantly full, opening aromas of black plum, blackberry, earth, rich herb and spice. Full-bodied, aromas of black plum and blackberry, intertwined with black pepper, clove, star anise, rich herb and liquorice. The flavours are detailed, expressed in clear layers, yet well-integrated with enlivening acidity and the spices lift and stimulate a long, rich, elegant finish. Match with beef wellington over the next 10 years. Fermented to 14.5% alc, aged 10 months in French and Hungarian hogsheads, 15% new oak. Vegan friendly."

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

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