

VINO FINO

Explore a World of Wine

YALUMBA THE Y SERIES SANGIOVESE ROSÉ 2024



\$11.99

Lip-smacking Sangiovese Rosé at a Snip!

Product Code:	3767	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Style:	Rosé	Alcohol:	11.5%
Producer:	Yalumba	Grape:	100% Sangiovese
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

The Y Series Rosé is made from the classic Italian variety Sangiovese, this light, bright and dry Rosé leaps from the glass with pretty floral and berry aromatics.

Winery notes (2024 Vintage)

"By honouring who we are, we inspire others to do the same. Individual wines made to freely express their true self and celebrate the qualities that make them unique. Let Y Series ignite your sense of adventure and discover what it means to be unapologetically you. Discover You. Explore Y Series.

Pale salmon in colour. Lively, perfumed lavender, strawberry and grapefruit with hints of sea breeze and the fresh, sweet, herbaceous aromas of bush myrtle. The palate is vibrant and refreshing with flavours of strawberry, fresh wild berries, watermelon and grapefruit. Lingering and pretty with a zesty, moreish finish that will have you reaching for a second glass."

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2025 (2024 Vintage)

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"Charming and attractively expressed, showing crunchy apple, raspberry, and lemon peel nuances on the nose. The palate displays fine flow and elegant weight, splendidly framed by bright acidity, finishing lively and tasty. At its best: now to 2026."

89/100 Cameron Douglas MS, April 2025 (2024 Vintage)

"Immediately drinkable with tasty flavours of strawberry and cherry flesh. There's a light tickle within the acid line, no tannins, a light mineral quality, crisp and ready. Balanced and well made finishing with a light floral and strawberry compote quality. Drink from day of purchase through 2027."

The Real Review, June 2025 (2024 Vintage)

"Rose petals and rose hip aromas leap from the glass. On the palate, a ripe core of tangy red berries takes the lead on the cushioned core. It's vibrant, fresh and bone dry and **a steal for the money**."

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