



GREYSTONE BARREL FERMENTED SAUVIGNON BLANC 2018



Product Code: 5429

Closure: Screw Cap

Country: New Zealand

Unit: Each

Region: North Canterbury

Volume: 750ml

Sub Region: Waipara

Alcohol: 13.0%

Style: White

Grape: 100% Sauvignon Blanc

Variety: Sauvignon Blanc

Natural: Organic

TASTING NOTES

This is outstanding Sauvignon Blanc. You could say it's an enhanced rendition of New Zealand's favourite variety. Naturally fermented for six months in French oak barrels with wild yeasts. Partial malolactic fermentation contributes complexity through the palate with rich fruit expression. The wine was naturally settled in barrel post fermentation, then blended and bottled on site without fining. The resulting wine shows fantastic richness on the palate yet it retains a lithe freshness throughout.

Winery notes (2018 Vintage)

"Light golden in colour, this Sauvignon Blanc is rich, creamy and textural. It possesses ripe fruit flavours - a luscious mix of tropical and stone fruits - and balanced perfectly with fruit-laden acidity."

5 Stars & 94/100 Sam Kim, Wine Orbit, May 2019 (2018 Vintage)

"Wonderfully fruited and intensely aromatic, the wine shows Gala apple, grapefruit, lemon peel and nectarine characters on the nose, leading to a succulent palate that is superbly weighted and flavoursome. It is vibrant and texturally delightful, finishing long and refreshing. At its best: now to 2022."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

07 Aug 2020 04:26

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays

93/100 Jamie Goode, November 2019 (2018 Vintage)

"Mainly 530 and 376 clones. Generally around 7-7.5 ton/ha, which is 2 t/ha less than they'd get with MS1 here. All old barrel, long fermentation (typically bottling after 7 months in barrel). Complex nose of honey and nuts with fine spices. Have a bit of natural malolactic happening which adds texture. Has some honey and spice with a bit of fig. Lovely wine: complex and alive. Some apple on the finish."

4 ½ Michael Cooper (2018 Vintage)

"Showing good complexity, the 2018 vintage of this Waipara, North Canterbury wine was fermented and lees-aged for eight months in old French oak barrels. Bright, light yellow/green, it is mouthfilling, sweet-fruited and smooth, with well-ripened tropical-fruit flavours, finely integrated oak, and a long, very harmonious finish."

Reviews for the 2017 vintage below...

5 Stars & 18.5/20 (93) Raymond Chan, February 2018 (2017 Vintage)

"Full, light golden yellow colour with some depth, lighter on the rim. This has a fresh and firmly-packed nose with aromas of green stonefruits and gooseberries, along with nectarines and fresh herbs, and subtle suggestions of nut and spicy oak. The aromatics are balanced and show good intensity. Dry to taste and medium-full bodied, the palate is fulsome and deep hearted with flavours of green stonefruits, nectarines and gooseberries along with fresh herbs and a little oak spice. The palate has good weight and mouthfilling presence, and the fruit is underlined by fine phenolic textures. The mouthfeel is enlivened by bright acidity lifting the herb and florals, and the wine carries to a long and sustained finish. This is a fulsome and deep flavoured oak-influenced Sauvignon Blanc with green stonefruit and herb notes on a fresh, gently textured palate. Match with herb-marinated seafood and white meat dishes over the next 3+ years."

4 ½ Stars Michael Cooper (2017 Vintage)

"Offering good value, the 2017 vintage was fermented with indigenous yeasts in old French oak barriques, and lees-aged in wood for six months. Light yellow/green, it is mouthfilling, generous and tightly structured, with concentrated, ripe, non-herbaceous flavours, a vague hint of honey, and good complexity. Drink now or cellar."

92/100 Mike Bennie, The Wine Front, June 2018 (2017 Vintage)

"Noted golden colour. Fragrant scents of ripe apple, brown lime, frangipani, ginger. Good start, showing some expressive character. Quite a lot of weight here, built around riper fruit flavours, soft citrus, some faint, creamy, leesy character. Really quite interesting and a dynamic away from 'classic' styles offering weight and complexity."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

07 Aug 2020 04:26

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays