



FINALE 2014

BOBCAMPBELL.NZ

Bob Campbell MW, March 2018

5 Stars & 97 Points

Aromatic wine with honeycomb and passionfruit on the nose. Very sweet wine with an almost syrupy texture balanced by a backbone of fine, fruity acidity that prevents any sense of cloying. Layers of dried fruits, spice and exotic tropical fruit flavours add dimension and complexity. A pure and powerful wine that shows the benefit of a little bottle age. Drink 2018 to 2022.

CAMDOUGLASMS.COM

Cameron Douglas MS, June 2018

94 Points

Varietal with tropical fruits and a sweet bouquet, but also very different with layers of oak spice and waxy citrus peel aromas. Delicious, warm, fruity, waxy and packed with flavour; honey rich mango and pineapple flavours, ginger spice and brown sugar. Contrasting acidity holds all together with a long finish. Drink now and don't tell anyone how good this really is - keep it all for yourself.

OTAGO DAILY TIMES

Mark Henderson, March 2018

Outstanding

The nose exudes richness with notes of barley sugar and a chopped sage/pineapple sage herbal note. Concentration to the fore here, oily, rich and mouth-filling with powerfully intense flavours of spices and marmalade that linger endlessly. A zesty acid burst brings real life and energy to the long and intense finish. Compelling stuff.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, February 2018

5 Stars & 18.5 / 20 Points

Bright golden-orange colour with some depth, lighter on the rim. The bouquet is initially marked by a layer of volatile acidity which dissipates to reveal aromas of ripe tropical fruit and green stonefruits interwoven with lime marmalade, honey and nectar, with a little caramel. This is powerful and intense, with great depth. Very sweet and full-bodied, the palate has extremely rich and succulently opulent flavours of rior tropical fruits with citrus and green stonefruits, melded with a layer of lime marmalade and musk, honey and nuances of caramel and nutty oak. Some volatile acidity provides lift. The mouthfeel is fulsome and unctuous and underlined by alcoholic power and drive. The acidity is soft and integrated, and the wine flows with good energy carrying to a long, lingering finish of tropical fruit and nectar. This is a powerful and opulent Noble Sauvignon Blanc with decadent tropical and green stonefruit, marmalade and nectar on a fulsome palate with some VA lift. Match with crème caramel and crème brulee, as well as steamed puddings over the next 5-6+ years. Fully botrytised berries from vines over 30 y.o., selected and fermented in new French oak barriques to 14.5% alc. and 168 g/L RS, the wine aged on lees in barrels.

WINESTATE MAGAZINE

March / April 2018

4.5 Stars

No mistaking the influence of botrytis here; dried apricot, mango and papaya with plenty of manuka honey and beeswax. Intensely sweet with lots of barley sugar but there is a lovely limey acid spine that keeps the palate fresh and juicy. Great length.