Choose from the Nelson Tasman Wine List this May

In recognition of International Sauvignon Blanc, Pinot Gris and Chardonnay days this May, our winemakers have carefully selected their recommendations from right here in Nelson Tasman. **Pour yourself a glass, experience the taste.**



Sauvignon Blanc - 3 May 2024



SEIFRIED FAMILY WINEGROWERS

Aotea by The Seifried Family Nelson Sauvignon Blanc 2022 RRP \$29.00

Juicy citrus, fragrant basil and a hint of dried hop on the nose. A lovely food-friendly Sauvignon Blanc.

WAIMEA ESTATES

Sauvignon Blanc 22 RRP \$24.00

Ripe passionfruit, lime, snow pea and lemon verbena aromas. Vibrant crisp entry, revealing a long elegant finish.

OLD HOUSE VINEYARDS

Kaho Sauvignon Blanc RRP \$30.00

Gala apple, lime peel, almond and oatmeal characters. Delivers weight and roundness, fine texture and bright acidity.

SPENCER HILL WINES

Spencer Hill Reserve Fume' Sauvignon Blanc RRP \$28.00

A Library Release, fermented on French Oak and aged on it's yeast lees, giving a truly unique Sauvignon Blanc.

RIWAKA RIVER ESTATE

Resurgence Sauvignon Blanc 2023 RRP \$23.00

Limestone grown with flavours of passionfruit, lime and pineapple. Lower-than-expected acidity and a lingering finish.

GREENHOUGH

River Garden Sauvignon Blanc 2023 RRP \$22.00

Pure, delicately fragrant aromas of citrus, lemongrass and ripe apple.

HEAPHY

Heaphy Sauvignon Blanc 2023 RRP \$21.40

Intense kiwifruit, feijoa, apricot and lemon zest aromas, leading to a lively palate with juicy fruit flavours and crisp acidity.

BLACKENBROOK

Sauvignon Blanc 2023 RRP \$22.00

Lively, fragrant, captivating citrus and gooseberry. Excellent weight and concentration, balanced with a dash of acidity.

Pinot Gris - 17 May 2024

FLAXMORE

Moutere Pinot Gris 2023

RRP \$26.00

Spiced pear with citrus notes. Gentle acidity.
Long lingering finish, almost dry.

WAIMEA ESTATES

Pinot Gris 23

RRP \$24.00

Melon, peach, pear floral and cardamon aromas.
Generous palate with soft texture and gentle acidity on the finish.

SPENCER HILL WINES

Latitude 41 "Hill Block" Pinot Gris

Notes of pear, quince and fig with a lovely

textural mouth feel.

HEAPHY

RRP \$22.00

Heaphy Pinot Gris 2023
RRP \$21.40

Elegantly fragrant - white flesh stone fruit, Asian pear, subtle spice and jasmine. Rounded, supple texture, well-pitched acidity.

BLACKENBROOK

Pinot Gris 2023 RRP \$25.00 Textural and finely balanced. Classic aromatics of pear, white peach and fresh ginger – vibrant and delicious.



Purchase from our Nelson Tasman Wine List at any quality wine merchant or directly from our wineries – at their website or the cellar door – and be sure to share your tasting notes with us online. *Salut!*

Image source: New 7ealand Winegrowers In

tastenelsonwines.nz

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Chardonnay - 23 May 2024



FLAXMORE

Moutere Chardonnay 2022 RRP \$33.00

Stone-fruits with hints of citrus and hazelnut. Elegant and balanced. Restrained oak influence.

SEIFRIED FAMILY WINEGROWERS

Seifried Winemakers Collection Barrique Fermented Chardonnay 2022 RRP \$29.00

Integration of spicy french oak characters with luscious tropical fruit flavours give layers and finesse.

OLD HOUSE VINEYARDS

One Tree Chardonnay 2020 RRP \$40.00

Rich, ripe, fleshy with peach, nectarine, citrus, grapefruit and spicy oak flavours. Backbone of fruity acidity and drying tannins.

SPENCER HILL WINES

Spencer Hill "Wild" Chardonnay RRP \$32.00

Creamy, toasty, with stone fruits and melon notes with balanced native yeast characters.

RIWAKA RIVER ESTATE

Resurgence Chardonnay 2021 RRP \$25.00

Limestone grown, lighter-oaked style. Flavours of nectarine and peach with summer fruit aromas, biscuit and vanilla

ABEL

Abel Tasman Chardonnay 2021 RRP \$35.00

Citrus fruit, savoury undertones, fresh acidity, highly textured, bone dry.

HEAPHY

Heaphy Moutere Chardonnay 2023 RRP \$27.50

Slightly smokey, mineral with a delicate saline palate intertwined with a hint of young peach.

BLACKENBROOK

Chardonnay 2021 RRP \$27.00

12 months in barrel. A high-energy wine with a bouquet of pineapple and toasted almonds, balanced acidity and textural richness.