

ABEL TASMAN CHARDONNAY 2022





\$32.99

This Nelson Chardonnay is a "Discovery Worth Making"

Product Code:	4447	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly







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TASTING NOTES

A bit of history. Abel is the project of Mark and Sophie McGill who produce Cider and Chardonnay from their land in the Upper Moutere. It has helped that they have some excellent guidance from Mark's Dad, who is a viticulturist, and Sophie's Dad who is none other than James Healy (Cloudy Bay and Dog Point). Influences that have helped steer the quality and sense of place.

The result is a Chardonnay that is absolutely delicious!

Winery notes (2022 Vintage)

"Small family wine producer with bucket loads of industry experience championing Chardonnay from the Moutere clay soils of the Tasman region. Crafting Chardonnay with energy, freshness, purity and versatility. Growing, making, bottling and selling. Quality first. Working hard and enjoying life.

Citrus fruit, a touch of reduction, savoury undertones, fresh acidity, highly textured, bone dry. The vineyards are planted on rolling hills located close to the Tasman sea. The region is known for high sunshine hours and the proximity to the sea provides a cooling maritime influence. Gentle whole bunch pressing to 3000L & 5000L French oak cuves. Wild fermentation. Wild malo-lactic fermentation. 23 months maturation."

Reviews for previous vintages below...



94/100 David Walker Bell, WineFolio.co.nz, March 2025 (2021 Vintage)

"From a relatively new winery (and label) established in the Upper Moutere region of Tasman in 2015. The palest silvery green, with just a touch of gold, in the glass. A wisp of smoky reductivity lingers between layers of grapefruit and lemon, and richer flavours of nectarine, apple crumble and toasted almond. A crisp and tight entry to the palate, where a a mouthwatering minerality holds sway. Look out for a succulent acidity too, accenting the citrus flavours and in particular a zesty, pithy quality. Hints of oak lie in deeper strata, and as the wine opens up, a creaminess swells and cossets the fruit notes. Well-balanced and with a long life ahead if cellared carefully."

Metro Top 50 Wines of 2023 (2020 Vintage)

"This is a focused, fruit-forward, fresh chardonnay with apple, floral, peach, lemon — even graphite — notes. It's sometimes tricky to remember this is the variety that people associate with toasty oak and buttery lemons, especially if you're used to tasting fuller, more oaky and buttery examples of the variety. The panel hopes that more chardonnays will be made like this — minimal oak and in more of a fruit-driven style, making a wine that's fresh, with driving acidity, textured and balanced. It's hard to keep the winemaker out of the equation when it comes to chardonnay — even this is a full-solids (made without settling), wild fermentation — but it is nice to see other styles of a wine too easily pigeonholed on our shores."

93+/100 Thomas Parker MW, February 2023 (2020 Vintage)

"The 2020 Tasman Chardonnay builds on the delicious 2019 vintage. Bright lemon colour in the glass. Very vibrant, with a flinty, lightly smoky nose of pure lime and tangerine fruit. The palate has great energy, a line of acid cutting through the bright, ripe fruit at the core. Layers of lemon, lime and tangerine come through. On the mid palate a creamy, succulent tone comes through, building breadth to the finish. This is moreish and approachable now, with salivating citrus and flinty tones greatly appealing and deftly judged. Long and fine, with youthful verve and cream balanced finely to the finish."

93/100 Bob Campbell MW, The Real Review, July 2022 (2020 Vintage)

"Fine-boned, taut chardonnay with oyster shell/mineral, citrus/grapefruit and subtle spicy oak flavours supported by deliciously mouth-watering acidity which gives a crisp, dry finish without being too austere. Clearly made with a light touch in a good vintage."

4 ½ Stars Michael Cooper (2020 Vintage)

"From mature (23 year-old) vines in the upper Moutere Valley, the distinctive 2020 vintage was fermented and aged for 18 months in large French oak cuves, rather than small barrels. Light lemon/green, it has fresh, vibrant, searching flavours, citrusy and slightly appley, with a restrained oak influence and racy acidity. A distinctive, energetic, Chablis-like wine, it's well worth discovering."

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