

VINO FINO

Explore a World of Wine

ABEL TASMAN CHARDONNAY 2023



VINO
VALUE



\$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



New
Zealand
Wide
Delivery



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for Christchurch
orders \$150.00
and over



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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 (2023 Vintage)

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

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Citrus fruit with a touch of reduction, savoury undertones, fresh acidity, highly textured, bone dry, excellent balance. The vineyards are planted on rolling hills in the Moutere valley located close to the Tasman sea. The region is known for unique

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clay soils, high sunshine hours and the proximity to the sea provides a cooling maritime influence. Handpicked fruit gently pressed to 3000L-5000L French Oak cuves. Wild fermentation. Wild malo-lactic fermentation (100%). 24 months maturation on lees. Light filtration prior to bottling."

Rated Excellent & 94/100 Cameron Douglas MS, August 2026 (2023 Vintage)

"Distinctive and enticing bouquet reflective of site, nelson and the Moutere. Mark and Sophie's vision for a wine of purity and the mark of Moutere is complete with this example. Aromas and flavours of fresh almost sweet citrus and pomaceous fruits, floral with white blossoms and a fine lees quality framed by some barrel spices and mineral saline flavours. Youthful and still very fresh, a satin touch then the acidity arrives to seal in the flavours and textures. Well made, dry and delicious, a wine to drink from day of purchase through 2033+."

Reviews for the 2022 vintage below...

95/100 David Walker Bell, WineFolio.co.nz, March 2026 (2022 Vintage)

"From a boutique family-run winery and label in the Upper Moutere region of Tasman. A translucent, very pale steely green colour in the glass. A wisp of smoky funk leads the bouquet – lightly reductive and characterful. Then burnt butter, white peach, apple, grapefruit pith, oatmeal biscuit, sweet lemon and nougat. A frisson of energy opens the palate, where energy, focus and drive cross paths. Fresh acidity is the driver – succulent and lifting, before the palate widens into snippets of minerality, oak toast and spice, green olive and nettles savouriness, and a silky texture to bring things down again. From a quiet voice to quite a symphony – in one glass. Has developed very well since tasting it shortly after bottling, and ought to cellar well."

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