

ASTROLABE MARLBOROUGH CHARDONNAY 2024



\$27.99

It's not just about the Sauvignon. A staff favourite

Product Code:	4855	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Astrolabe Wines	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Everybody knows Astrolabe for their revered Sauvignon Blanc but their Chardonnay is yet more proof they do great things across the board. This 2023 vintage is something quite special and for Simon Waghorn whose early career started with making some of those famed Chardonnays for Corbans and Cooks back in the 80's this is a pinnacle. Astrolabe don't enter wine shows - Word of mouth does the advertising and trust us, this is very, very good.

Winery notes (2024 Vintage)

"Aromas of ripe melon and dried stone fruits with vanilla and butter notes and a subtle mealiness. A wine of very elegant texture with stone fruit, vanilla creaminess, toasty oak, pleasing weight and a long, dry and mineral finish.

The fruit was hand-picked and whole bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent bâtonnage, full malolactic fermentation and 9 months' barrel maturation have added to the texture and complexity. This wine is unfinied."

VINO FINO

Explore a World of Wine

(2024 Vintage)

"A youthful expression still with lots of vibrant aromas and flavours. Apple and citrus fruits, some leesy pith-like qualities then peach and mineral, white clay and stone. Nice weight and creaminess with a core of fruit flavours that mirror the bouquet plus a stony mineral layer for complexity and depth. The oak statement requires some cellar time to integrate and even out through the palate. Well made, just needs some time. Best drinking from late 2026 through 2032."

Reviews for the 2023 vintage below...

93/100 David Walker Bell, WineFolio.co.nz, December 2024 (2023 Vintage)

"A Marlborough wine, blended from four different clones from grapes grown at the producer's home vineyard in the lower Wairau Valley, the Wrekin Vineyard on the clay hillsides of the Southern Valleys and the Windmill Block at Dumgree in the Awatere Valley. A bright straw gold colour in the glass. An approachable but complex scent of grapefruit, nectarine, fig, oat biscuit, melon, tarragon and preserved lemon. Dry, with a tightness and energy to the first sip. Backed up with a saline acidity that charges through the palate, direct and linear. Weight comes from a creamy texture that wraps around the plush fruit and balances the crispness of the entry. More spice, toasty and warming at the finish that has good persistence."

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

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