

VINO FINO

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ASTROLABE WREKIN VINEYARD CHENIN BLANC 2023



Original price was: \$34.99. ~~\$26.99~~ Current price is: \$26.99.

Classy Complex Chenin from the Incredible Wrekin Vineyard



Product Code:	4868	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Chenin Blanc
Variety:	Chenin Blanc	Natural:	Organic
Producer:	Astrolabe Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Like its fellow Loire grape sauvignon blanc, chenin blanc flourishes in our climate. In my youth as a winemaker, most chenin blanc was used as a high acid blending variety for cask wine. Some makers understood its strengths and treated it properly. For the few passionate chenin blanc winemakers in New Zealand, it can be a rewarding varietal and produce very serious, elegant and ageworthy wine.

The Astrolabe Wrekin Chenin Blanc is made from grapes grown on a loess clay slope. We hand pick the grapes to give a delicacy to the phenolics. The chenin blanc is partially barrel fermented with wild yeast for complexity, with the remainder in stainless steel to preserve the fruit flavours. All fruit is free-run to retain purity. I love the chenin grape because of its distinct

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flavour profile, the crisp acidity and the ability of the wine to age with interest and grace.

On the nose green apple and honeysuckle, with lemon honey and a little vanilla from the oak. The palate is medium-bodied, with a focused, mineral length and flavours of crisp apple, lemon and peach."

5 Stars & 95/100 Bob Campbell MW, The Real Review, July 2024 (2023 Vintage)

"Tangy, lively chenin blanc with classic green apple and lime zest flavours supported by sleek, nervy acidity and flattered by an impressively ethereal texture. Delicious now but with great cellaring potential."

5 Stars Michael Cooper (2023 Vintage)

"This classy, single-vineyard wine was hand-picked in the Southern Valleys and fermented in a mix of stainless steel tanks and old oak barrels. Bright, light lemon/green, it is attractively scented, with mouthfilling body, strong, vibrant, delicate, peachy flavours, showing a distinct touch of complexity, fresh acidity and a finely textured, dry finish. Showing obvious potential, it's well worth cellaring to 2026+."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch