

VINO FINO

Explore a World of Wine

ATÍPICO RAPAURA CHARDONNAY 2024



\$42.99

Product Code:	3529	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Certified Organic



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TASTING NOTES

The Real Review's Rising Star of the Year New Zealand 2025 Finalist (Top 3)

Atípico is a labour of love and care from 2016's New Zealand Young Winemaker of the Year and Rock Ferry winemaker Jordan Hogg. It is made of small parcels from exceptional and distinctive vineyards, gently guided by hand, and true to its name, unburdened by convention.

This is Jordan's second Chardonnay release, and he's hit the ball out of the park. It's energetic and citrusy, with bready savouriness and creamy front palate texture. It's modern, medium bodied Chardonnay, where both precision and generosity are at play. The fruit comes from 30 year old Mendoza Chardonnay vines, organically grown in Rapaura, Marlborough. It was whole bunch pressed into French oak puncheons for wild yeast fermentation and aging.

Winery notes (2024 Vintage)

"A complex nose of hazelnut, crème brûlée and freshly cut white stone fruit. A vibrant energy filled entry to the palate with a crystalline character of lemon and generous nectarine – all framed with a salivating citrus pithiness giving a lengthy finish.

The wine comes from a small block of Chardonnay in Rapaura, Marlborough. The 33-year-old Mendoza clone vines grow in sandy alluvial silts, over gravelly and stony braided riverbeds of the past in the Wairau Valley, a few kilometres south of the Wairua River.

Handpicked on the 17th of March with solely the 'heart' juice pressed directly into a 1-year-old French oak puncheon (500L)

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and the balance into a seasoned oak barrel. A vigorous wild fermentation began a few days later on full juice solids. Primary fermentation was complete after a few months at ambient temperatures. It was aged undisturbed on full lees for 12 months. During summer malolactic fermentation naturally occurred. It was then racked with a small 40ppm addition of sulphur dioxide. Bottled unfined and unfiltered in May 2025. All movements in the winery by gravity. A naturally occurring sediment is expected."

Reviews for the 2023 vintage below...

Rated Excellent & 94/100 Cameron Douglas MS, December 2024 (2023 Vintage)

"Aromas of peach custard and vanilla, baked apple and barrel spices with a wood smoke top layer. Full-bodied and dry on the palate with textures from fruit and wood tannins then acidity both framing the core fruit flavours reflective of the bouquet. A classic big, bold, Brazil nut butter and creamy style with best drinking from 2025 through 2030."

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

188 Durham St South,
Christchurch

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