

VINO FINO

Explore a World of Wine

BLACK COTTAGE CHARDONNAY 2023



\$15.99

Product Code:	31803	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.3%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Gold Medal - New World Wine Awards 2025

Winery notes (2023 Vintage)

"Pouring a luminous pale gold, this Chardonnay opens with vibrant aromas of fresh lemon zest and a whisper of flinty minerality. The nose unfolds into a rich bouquet of ripe white nectarine, toasted almond, warm spices, and buttery brioche, subtle vanilla from thoughtful oak aging. A silky and velvety palate, with a generous, mouth-filling texture. Layers of creamy butterscotch and roasted hazelnut are beautifully balanced by a line of citrus driven acidity, giving the wine both energy and elegance. Concentration is exceptional, with purity of fruit that reflects meticulous vineyard work and thoughtful winemaking. This is undoubtedly one of the most refined and expressive releases of Black Cottage Chardonnay to date — a wine that speaks of craftsmanship, depth, and sophistication.

This year's vintage was one of the finest with a cool summer allowing the grapes to ripen gently and evenly, allowing optimal picking decisions and accentuating the concentrated and distinctive flavours. This Chardonnay was selected from the famed Rapaura Gravels in Marlborough from old mendoza vines. Our Chardonnay was hand picked and lightly whole bunch pressed directly into 30% new François Frères and Mercurey Barrels where it underwent natural fermentation and partial malolactic fermentation, before aging on lees for 12 months followed by a light filtration and then bottling."

92/100 Cameron Douglas MS, June 2025 (2023 Vintage)

"Ripe, fruity, fresh, varietal and enticing bouquet of yellow peach and apple, grapefruit and a fine spice quality. Crisp and dry, medium+ weight with a creamy satin texture. Fine lees and fresh citrus with stone fruit flavours. Balanced and well made

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with balanced, even finish. Best drinking from late 2025 through 2029."

90/100 Sam Kim, Wine Orbit, May 2025 (2023 Vintage)

"Attractively fruited and elegantly fragrant, the wine shows rockmelon, lemon peel, subtle vanilla, and hazelnut aromas on the nose. The palate displays succulent fruit flavours with silky texture and bright acidity, making it harmonious and tasty. At its best: now to 2027."

18+/20 (91) Candice Chow, Raymond Chan Reviews, June 2025 (2023 Vintage)

"Bright, even, pale yellow with a tinge of green. The nose is rich, with aromas of roasted chestnut, bonfire, citrus, peach and clarified butter. Medium-full bodied, aromas of grapefruit, lime and peach melded with roasted nut, brown butter and vanilla. The invigorating acidity drives with vibrancy, accompanying the rich barrel details to a toasty finish. This youthful Chardonnay shows good energy and pleasing toasty elements. Match with fried chicken and roasted pork over the next 3 years. Fruit sourced from Rapaura Gravels, old vine Mendoza, handpicked, whole bunch pressed, 30% natural fermented in new French barrels and partial MLF, aged on lees for 12 months."

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

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Christchurch