

# VINO FINO

Explore a World of Wine

## BLANK CANVAS REED CHARDONNAY 2023



\$64.99

Product Code:	5135	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"The Reed Vineyard Chardonnay is an incredibly textured, savoury wine. It summons a tightly-coiled white peach, grapefruit and toasted hazelnut aroma profile, which is complemented by complex flint and silex nuances. Its vividly sketched acidity allows it to carry the powerful but savoury oak in a defined yet impressive manner. This is a wine for drinking now for its crystalline purity, or cellaring and reaping the benefits of tertiary development in many years to come."

#### 96/100 James Suckling.com, November 2024 (2023 Vintage)

"A single-vineyard, high-volume chardonnay with apples, smoke, lightly toasted vanilla and matchstick. Full-bodied, yet there is tension and intensity. Shows excellent length, going on and on. Drink or hold."

#### 95/100 Jamie Goode, WineAnorak.com, January 2026 (2023 Vintage)

"This from Pete and Anne Reed's vineyard where the Waihopai meets the Wairau, and the grapes were hand-picked and then wild-fermented in used puncheons. It has a wonderful spicy nose with some struck flint reduction and ripe citrus and white peach fruit. On the palate there's more of the spicy, mineral character and some appealing fleshiness from the citrus, pineapple and peach fruit. Very stylish and expressive, with plenty of impact."

#### Rated Excellent & 94/100 Cameron Douglas MS, January 2025 (2023 Vintage)

"An excellent bouquet and palate, saline and fresh, stone fruit and wood smoke, mineral and baking spice scents. A satin-cream mouthfeel as the wine touches followed by flavours of grapefruit peel the peach, apple then a layer of spices from wood and lees effect. Harmoniously dry with complexity and texture. Best drinking from day of purchase or early 2025"

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through 2028+."

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**93/100 Erin Larkin, RobertParker.com, December 2024** (2023 Vintage)

"The 2023 Reed Chardonnay leads with toasty reduction, curry leaves, yellow peach, salted nuts and brine. In the mouth, the wine is carried in this same style, and it works so well. The curry-leaf character really is an accentuated character here, so if you're not into it, it won't work so well for you; but I happen to love it, so I am enjoying the wine immensely. This demands a full-sized Burgundy glass to really make the most of the extension of flavour through the finish."

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**17.5/20 Julia Harding, JancisRobinson.com, August 2025** (2023 Vintage)

"Marked struck-match flinty aroma. Not excessive unless you don't like this style of barrel-fermented Chardonnay. Like flinty Meursault, this has a clementine aroma and flavour as well as the creamy/mealy richness of the oak. Both mouth-filling and precise with great freshness and length, deep in citrus, just slightly toasty on the aftertaste but not oaky. Totally engaging and hard to spit, with, I suspect, long ageing potential."

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## 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