

BLANK CANVAS TANO CHARDONNAY 2024

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Product Code:	31498	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.1%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



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TASTING NOTES

Winery notes (2024 Vintage)

"A visionary, a leader, a mentor and a dear friend, Gaetano ‘Tano’ Tobin was instrumental in establishing and championing the crus of Soave, describing these wines as the Chablis of Italy. We have honoured Tano's life and vision by crafting a wine that embraces his inspirations; ones that we also share.

igh-toned and intense grapefruit, white florals and an attractive hazelnut and savoury musk form a complex aromatic picture. A highlight of this Chardonnay is its vividly sketched, elevated acidity gifted by the very cool, exposed coastal position of the Anandale Farm vineyard in Blind River. Layered flavours of grapefruit, lemon citrus and hazelnut combine with the vibrant acid line delivering vitality, persistence and a lengthy finish.

After hand harvesting, we transported the Chardonnay to the winery where it was gently whole-bunch pressed. With the addition of a new bespoke Tano botte (Italian for large barrel), the unsettled free-run juice was filled to one new and one once-used botti with a small balance to French oak puncheon. Here the cloudy juice fermented wild, completing natural malolactic fermentation in the warmer spring months and maturing on lees for a total of 19 months (an increase on 2023). We feel this has allowed it to gain even greater richness and textural complexity."

Rated Outstanding, Mark Henderson, Otago Daily Times (2024 Vintage)

"Gorgeous nose, elegant, a touch of salinity/oyster shell, wild rose, white peach, refinement. Depth of flavour yet lightness of touch, white peach, hints of apricot and melon, a sense of minerality. Mouth-filling, tangy freshness, wonderful length, the flavours hanging in the mouth. beautifully ‘together’ yet potential too. Now, preserved lemon and oyster shell linger on the long close. Fabulous."

Rated Outstanding & 96/100 Cameron Douglas MS, February 2026

VINO FINO

Explore a World of Wine

(2024 Vintage)

"Youthful and taut, complex and sophisticated expression of Chardonnay. Modern and blending the ideas of old world wine with new. Aromas of tree and stone fruits sitting nicely amongst a flinty, mineral leesy quality. Dry on the palate with a noticeable lean weight led by the fruit then lees and contrasting acid line. The alcohol sits perfectly framing these ideas and textures. Taut and dry, lengthy, a building complexity and fine finish. A wine to cellar for a little while longer with best drinking from mid to late 2027 through 2036."

94/100 David Walker Bell, WineFolio.co.nz June 2026 (2024 Vintage)

"Labelled with the smart black label from their range. Made in a 3,500 litre barrel, it is quite soft on the nose, with chestnut, apple, lime, white peach and grapefruit. With a good swirl, there is some vanilla and baking spice too. Bone dry, and in a classic, very tight style - I suspect that time in the cellar will be of benefit to this wine. A grainy lees-influenced texture and phenolic adds weight and character. "I'm loathed to mention Chablis but that's what this reminds me of!" commented one chardonnay fan. "Old World elegance" appeared in the notes."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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10am to 5pm - Saturday
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188 Durham St South,
Christchurch

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