

VINO FINO

Explore a World of Wine

BRANCOTT ESTATE LETTER SERIES O CHARDONNAY 2023



VINO
VALUE



\$22.99

Quadruple Gold Medal Winner
O for Omaka - O for Awesome

Product Code:	4270	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

Gold Medal - Marlborough Wine Show 2024

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2024

Gold Medal - Dish Magazine 2024

We have been fans of the Brancott O Chardonnay for a while, so it was not a huge surprise to see that the previous 2022 vintage picked up the top award for overall champion wine of the show at the 2023 NZIWS. It sold out almost overnight, so we have been looking forward to the 2023 release ever since.

This is a Chardonnay that is just simply delicious - probably the best tasting note there is! Golden fruits, a layer of smoky flint on a creamy, butterscotch palate. It is a fantastically rich Chardy where the 40% new oak is easily soaked up by the luscious golden fruits. Wild fermentation, lees stirring and full malolactic has added complexity and texture.

From what many would consider a 'classic' Marlborough vintage, this release offers the upfront plush drinkable style that

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many of you have fallen in love with from the previous vintages!

Winery notes (2023 Vintage)

"Crafted from grapes sourced from top-performing Marlborough vineyards, each wine is made in a distinctive style to reflect, not only the flavours of the region, but also the fine art of winemaking. The goal; a perfect harmony of aroma, flavour, structure and body.

This is a highly textured wine with flinty characters which marries beautifully with strong stone fruit and citrus notes, toasty and mealy complexity. Scattered throughout are notes of nutmeg and clove with floral highlights of jasmine. The luxurious palate is rich, soft and full of peaches, cream and toasted hazelnuts all combining to give a full textural finish."

Dish Magazine Chardonnay Tasting, September 2024 (2023 Vintage)

"Scented with grilled grapefruit and greengage plum, here's a mineral-focused example with excellent balance and structure, nutty notes and a smoky, edgy, full-bodied mouthfeel. Impressive tension and length of flavour."

Reviews for previous vintages below...

95/100 International Wine Challenge 2023, Judges Comment (2022 Vintage)

"Roasted nuts, some vanilla, great concentration and poise. Lovely flinty mineral style. Complex, multilayered with citrus. Floral and slightly stoney and toasty and lingering on finish."

NZIWS Judges' Comments (2022 Vintage)

"Wonderfully fragrant with peach and grapefruit on the nose with hints of vanilla, roasted cashew and gunsmoke. It's rounded, fleshy and lingering with biscuity flavours in the palate together with nougat and accents of citrus on the long and beautifully creamy finish that lingers so beautifully."

4 Stars Cuisine Chardonnay Tasting, August 2023 (2022 Vintage)

"A forward and bold, almost brazen, style done well. The palate is richly fruited with lots of butterscotch, cream and nuttiness and an oiliness that is quite pleasant. A bigger, more traditional example that will appeal to lovers of the style."

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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