

# VINO FINO

Explore a World of Wine

## BRANCOTT ESTATE LETTER SERIES O CHARDONNAY 2024

PRICE  
DROP

VINO  
VALUE

TOP  
SELLER

\$22.99

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:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New  
Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

The Brancott O Chardonnay has a lustrous history having been awarded numerous gold medal and trophies over the years, including some of the biggest gongs in the wine world. It just keeps on delivering and when considering the price point it has to be one of the best buys going around.

***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 'outstanding' Marlborough vintage, this release offers the upfront plush drinkable style that many of you have fallen in love with from the previous vintages!

#### Winery notes (2024 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.

# VINO FINO

Explore a World of Wine

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."

---

**92/100 Judges' Comments, International Wine Challenge 2025** (2024 Vintage)

"Crisp, bright red apple and tropical fruit with subtle hints of smoke. Balanced and well integrated."

---

**90/100 Judges' Comments, International Wine & Spirits Competition 2025** (2024 Vintage)

"Vibrant aromas of greengage, green apple and lime peel are complemented by cool, mineral undertones. The palate is highly concentrated, featuring stone fruit and passion fruit, with a buttery finish."

---

Reviews for the 2023 vintage below...

---

**94/100 Decanter World Wine Awards 2024** (2023 Vintage)

"Serious bouquet of fresh fig and golden peach with flinty mineral tones. Crisp palate with complex core fruits and a fresh popcorn 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."

---

**90/100 Erin Larkin, RobertParker.com, December 2024** (2023 Vintage)

"The 2023 Letter Series O Chardonnay leads with gently toasty reduction, some buttered popcorn, curry leaves, yellow peach and shortcrust pastry. In the mouth, the wine is full flavoured and intense, with loads of flavour, acid, oak and curry leaves. There's a lot to like here, although it is obvious and rambunctious in its outlay of flavour. Subtlety is not an asset here."

---

## 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