VINO FINO
Explore a World of Wine

BROOD FERMENTATION FORAGER CHARDONNAY 2024

STAFF PICK



$38.99

Product Code:	31364
Country:	New Zealand
Region:	Nelson
Style:	White
Variety:	Chardonnay

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay
Natural:	Practising Organics

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Winery notes (2024 Vintage)
"We're Lauren and Jim! We've collectively worked across the beer, wine, hop, and malt industries for 10+ years and have now landed in the rich fruit basket that is Nelson, Aotearoa New Zealand. We farm our own organic vineyard with biodynamic practices and make minimal intervention wine.

From the Weka vineyard, this Chardonnay is dry farmed and organically grown on dense, golden Moutere clay soils. Whole bunch pressed to large format French oak barrels, it underwent wild fermentation with regular bâtonnage and was aged on fine lees for a year before bottling. Unfined and unfiltered, with sulphur added only at bottling.

A medium to full bodied Chardonnay with balanced acidity and texture, it leans slightly oxidative in style, supported by a powerful phenolic structure. Aromas offresh pastry, hazelnut, yellow flowers, apricot cream and lemon oil lead into a saline, contemplative, deeply textural palate that speaks clearly of Nelson’s cool climate and dense clay soils."

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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

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