VINO FINO
Explore a World of Wine

CARRICK BANNOCKBURN CHARDONNAY 2023





$35.99

Product Code:	4719
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2026

Winery notes (2023 Vintage)
"The Carrick Bannockburn Chardonnay makes up part of our estate range, representing the varietal classics or core range. Carrick's wind-swept site and glacial alluvial soils help to define the acidity of this wine, which balances the citrus and stone fruit characters, as well as giving length and flow. It is made from hand-picked organically grown Chardonnay, from some of the oldest vines on the property.

The 2023 is hand-harvested and sorted in the vineyard, derived from 5 different parcels and 4 different clones (548, 95, Mendoza and Clone 6). Fermented in barrel, with 15% new oak used, matured in barrel on lie for 11 months, followed by 7 months resting in tank prior to bottling.

The 2023 Bannockburn Chardonnay has great balance between, fruit, acid and oak. A long finish and notes of almond, white peach, salted caramel brittle and cinnamon. Whilst full and concentrated on the palate, it maintains a bright and refreshing palate feel."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2026 (2023 Vintage)

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"Elegant and beautifully expressed, the inviting bouquet shows green rockmelon, apricot, nougat, lemon peel, and roasted cashew aromas. It's succulent and creamy in the mouth, with bright acidity that keeps it well-balanced and lingering with delectable flavours. Certified organic. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, July 2025 (2023 Vintage)
"Ripe, pure and very elegant bouquet with scents of white peach and sweet grapefruit then apple and fine stony almost limestone soil idea. Dry with medium++ weight, a satin-cream mouthfeel framed by acidity and fine fruit tannins. the use of French wood is minimal adding texture and complexity. An elegant wine throughout the tasting, well made with best drinking from late 2025 through 2030+."

CONTACT VINO FINO

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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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