

VINO FINO

Explore a World of Wine

CAYTHORPE FAMILY ESTATE CHARDONNAY 2023



94

VINO
VALUE

\$21.99

Value Packed Marlborough Chardonnay



Product Code:	2384	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

Whilst there may be some mixed opinions on the label, there's no doubting the quality of Chardonnay on offer here. A fairly new brand, Caythorpe Chardonnay has quickly become a staple in our value Chardonnay selection.

Caythorpe's wine history is relatively recent but the Bishell family first immigrated to Marlborough in 1880 and purchased 50 hectares of farmland west of Blenheim and named it Caythorpe after the home village in Lincolnshire, England. Five generations later and still 100% family owned, Caythorpe is still a working farm but with diversification into horticulture and winemaking. The vineyard produces fruit for a number of top Marlborough labels as well as their own label. With winemaker Jeremy McKenzie (also Isabel Estate) at the helm it is no surprise that the Chardonnay excels.

Winery notes (2023 Vintage)

"Aromas of grapefruit and white peach with notes of flint and wood spice. Dry and medium weighted, the palate demonstrates ripe citrus and stonefruits with a silky flow and youthful acidity. The wine has undergone full secondary malolactic fermentation; total of 11 months in barrel."

Rated Excellent & 94/100 Cameron Douglas MS, April 2024 (2023 Vintage)

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"A lovely bouquet of freshness and style. Aromas of grapefruit and white peach, a gentle flinty quality accentuates the mineral stony sense of place qualities. There's a layer of wood spice with a touch of smoke showcasing the level of new oak used - quite judicious. A scent of white blossoms and citrus fruit then apple follow. Plenty to keep the nose busy as the wine opens out in glass. Dry, medium+ weight, satin smooth with contrasting acid line. Flavours of citrus then stone fruits and cashew-nut-like wood spice all come together nicely. Well made, youthful and tasty with a light cheese-rind quality. Best drinking from late 2024 through 2029."

91/100 Sam Kim, Wine Orbit, April 2024 (2023 Vintage)

"It's elegantly expressed on the nose with ripe stone fruit, lemon zest, subtle vanilla and oatmeal notes, leading to a silky-smooth palate offering supple texture backed by bright acidity, finishing lingering and charming. At its best: now to 2027."

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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