

VINO FINO

Explore a World of Wine

CHARD FARM JUDGE & JURY CHARDONNAY 2023



\$42.99

Product Code:	4142	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	12.8%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



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TASTING NOTES

Winery notes (2023 Vintage)

"Judge & Jury Chardonnay is a top pick among our offerings, grown on The Tiger, Viper and Masons Vineyard in the Cromwell Basin.

The Viper Vineyard imparts subtle lemon notes and a satisfying weight to the blend, while the Mason Vineyard contributes rich fruitiness, a textured profile, and depth that beautifully rounds out the palate.

With low crop yields, a brief period of skin contact prior to pressing, and fermentation in Acacia tree barrels rather than traditional oak, this wine emerges as a truly exceptional creation. It embodies purity, a refreshing quality, and a mineral-driven essence that showcases the cool climate fruit, with the oak playing a subtle supporting role in the background.

Rich aromas of ripe lemons and baked apples, white blossoms and nutty herbal notes. The palate is fleshy and alive with salty citrus and white fruits brought into focus with a savoury background of nut and dried herb. Detailed structure and length providing the frame and backbone."

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

"A wine of fruit purity and intrigue with core aromas of jagged stony soils and iron-like mineral scents, white peach and citrus peel then lees and brioche-like ideas. A satin touch as the wine enters the palate, a firm youthful texture from acidity then

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contrasting core flavours of pomaceous fruits and peach. The use of lees new oak means this wine showcases its origins clearly. A perfect Spring wine, best drinking from November 2023 through 2029."

91/100 Stephen Wong MW, The Real Review, January 2025 (2023 Vintage)

"A blend of fruit from three Cromwell Basin vineyards, this soft and friendly chardonnay was fermented and aged entirely in acacia barrels rather than oak, giving it a lighter expression. A light-weight wine which will gain a bit more depth in the near term but is otherwise very much ready to go.

Restrained nose with hints of smoky oak and roasted nuts against a backdrop of subtle apple and pear. Mouth-filling, creamy texture with ripe, savoury, dried yellow plum flavours are carried by tangy acidity which tightens the entire palate at the back. A lick of salt adds interest to the finish of this otherwise forward and direct wine."

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