

# **CLOUDY BAY CHARDONNAY 2023**





## \$54.99

Product Code:	4186	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Cloudy Bay		





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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Cloudy Bay Chardonnay 2023 is one for connoisseurs and gastronomic adventurers: refined, poised and balanced. Painstakingly made using traditional techniques, it is a true 'food wine'. Fruit from vineyards in the stony soils of Wairau Valley and the dense clay of the Southern Valleys work together to create a wine that marries ripe stone fruit and citrusy elegance.

Open and expressive on the nose, with enticing notes of white nectarine, pear and citrus complemented by a touch of subtle savoury oak. This wine is taut at first. unfurling in the glass to reveal notes of vibrant citrus, just-ripe apricot, greengage and a refreshing vein of minerality that adds a sense of drive to the concentrated and mouthwatering palate.

Alter gentle pressing, the juice was settled and racked before being transferred to French oak barriques (of which 20% were new) and new 6-kilolitre cuves. After fermentation, the wine rested in barrel and cuve for 11 months before blending. 100% of the wine underwent malolactic fermentation."

Reviews for the 2022 vintage below...

#### 5 Stars Michael Cooper (2022 Vintage)

"A powerful Marlborough wine with impressively concentrated, savoury, lemony, mealy flavours and a proven ability to mature well over the long haul. The grapes are sourced from numerous company-owned and growers' vineyards in the Wairau Valley and Southern Valleys. The vigorous, tightly structured 2022 vintage was fermented in a mix of new oak cuves and French oak barriques (20 per cent new), and barrel-aged for 11 months. Bright, light lemon/green, it is a refined, full-



bodied wine, with strong, peachy, citrusy flavours, gentle biscuity notes, fresh acidity, and excellent delicacy, harmony and length. Showing obvious potential, it should be at its best 2026+."

CONTACT VINO FINO

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