VINO FINO
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CRAGGY RANGE GIMBLETT GRAVELS CHARDONNAY 2025



$36.99

A Classic Hawkes Bay Chardonnay

Product Code:	5530
Country:	New Zealand
Region:	Hawkes Bay
Sub Region:	Gimblett Gravels
Style:	White
Variety:	Chardonnay
Producer:	Craggy Range

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2026

Winery notes (2025 Vintage)
"Pale lime to straw in colour, this Chardonnay opens with lifted aromas of white florals, raw cashew, and a subtle thread of lemon rind. The palate is powerful yet finely poised, with ripe stone fruit at the core and a line of natural acidity that brings structure and clarity. Oak is seamlessly integrated, present but understated, offering a quiet support to the fruit. A wine of balance and drive.

This vineyard is situated in the heart of the famous Gimblett Gravels Winegrowing District, with the Chardonnay vines planted on a selection of stony and loamy soils throughout the vineyard. Each parcel contains various clonal selections, contributing a unique character to the finished wine. Typically, some of the first vines to be picked in the region each year, the wine is crafted using classic Burgundian winemaking techniques with a focus on showcasing the elegance and purity of Chardonnay."

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Reviews for the 2024 vintage below...

Gold Medal & 95/100 - Decanter World Wine Awards 2026, Judges' Comments (2024 Vintage)
"Taut and lean with mesmerising chalky notes rippling over the nose and palate alongside oodles of ripe peach, nectarine and baking spice charm. Long and energetic."

Rated Excellent & 94/100 Cameron Douglas MS, March 2026 (2024 Vintage)
"Another delicious wine from the CR stable with a fine balance and youthful urgency. Aromas and flavours of fresh white fleshed stone fruits and sweet citrus, pear and apple then layers of leesy vanilla and mineral complexities. Dry with a medium+ weighted mouthfeel, satin textures with contrasting acid line and core flavours of stone and citrus fruits. Balanced and well made with medium+ length and complexity. Best from day of purchase through 2030."

94/100 Campbell Mattinson, The Wine Front, April 2026 (2024 Vintage)
"Lovely chardonnay. Fruity and flinty and controlled and persistent. Pear, white peach, lemongrass and flint characters run into lemon curd, meal, vanilla and an earthen-umami character. It’s a fine wine. It has a little bit of restraint but a good amount of flavour – and finish."

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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