VINO FINO
Explore a World of Wine

DOCTORS FLAT CHARDONNAY 2024



$46.99

Product Code:	31916
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.8%
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

Winery notes (2024 Vintage)
"Doctors Flat Vineyard is a single site in Bannockburn. The schist subsoil was ground off the Cairnmuir Mountains by glacial ice and deposited here about 480,000 years ago. The glacial action and millennia of weathering have generated an abundance of clay and fine silt in the vineyard gravel. We know soil texture drives wine texture and this vineyard produces wines with density, finesse and great texture.

We farm organically to foster the symbiosis between vines and soil biology. The vines actively feed the microlife and in return they harvest and transport water and nutrient back to the vines. It's this connection between site and vine that gives Doctors Flat it's character and sense of place.

In 2020 we added 0.6 Ha of chardonnay to the vineyard, planting clones 548 and Mendoza. The 2024 is the first commercial Chardonnay harvest and we adopt the same ethos as is applied to the Pinot winemaking, a simple programme of close attention, minimal inputs and a very light hand in the extraction process. The grapes were whole bunch pressed, allowed to ferment in barrel with their own indigenous yeast. ML was delayed until spring and SO2 not added until late summer. The wine was then racked with light lees to a small tank and bottled after a second winter."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2026 (2024 Vintage)
"Fantastic bouquet with scents of ripe white fleshed fruits and sweet citrus, pacific rose apple flesh and white peach. A bouquet of complexity and enticement with additional aromas of alluvial stony soil and clay-like suggestions, brazil-nut and baking spice from barrel. A dry wine with plenty of weight, a satin-cream mouthfeel with layers of texture and freshness,

spice and core fruit intensity. Delicious and complex with a long finish. Excellent drinking from day of purchase through 2034+."

Rated Outstanding, Mark Henderson, Otago Daily Times, June 2026 (2024 Vintage)
"Preserved lemon and dried fruits, then stone fruits and minerality, finely scented. Nectarine and stone fruits lead the palate, hints of pineapple, again that minerality, delicious juiciness that gives openness, yet structure promising more. Layers of flavour that hang in the mouth,, superb complexity and interest. Bran/warm brioche and grilled nuts on the nose now, you want another glass."

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

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