

VINO FINO

Explore a World of Wine

GIBBSTON VALLEY CHINA TERRACE CHARDONNAY 2022

ORGANIC



Original price was: \$44.99. ~~\$38.99~~ Current price is: \$38.99.

Product Code:	4258	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Vineyard of the Year - NZ Organic Wine Awards 2023

Winery notes (2022 Vintage)

"The China Terrace Vineyard is located in the Bendigo subregion of Central Otago. Gently sloped on the lower edge of a large terrace (named China Terrace), it unfolds Pinot Noir and Chardonnay over some 6 hectares. Being over 320m, it retains a coolness relative to Bendigo's natural warmth. This, and the complex accumulation of loess, clay and schist in its soil, gives wines of fresh, bright complexity.

Handpicked fruit, whole bunch pressed. Very free run (550L/tonne). Fermented in French barriques and puncheons (20% new). Indigenous yeast, indigenous MLF (100%). Ten months on lees. A precise, flinty style, long and elegant."

Reviews for previous vintages below...

93/100 Bob Campbell MW, The Real Review (2021 Vintage)

"Weighty chardonnay with grapefruit/citrus, apple, wet slate, and a strong oak influence supported by a backbone of tangy acidity. The wine has an almost oily texture and a suggestion of toasted nut and ginger lees influence."

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Rated Excellent & 94/100 Cameron Douglas MS, October 2020 (2019 Vintage)

"Fine, complex, pure white fleshed fruits bouquet, mineral and very attractive. Flavours and textures on the palate include - lemon and barely sugar, white peach, grapefruit and white flowers. There's a core of minerality then oak flavours of new wood spices and vanilla, some raw sugar and toast. A youthful wine with plenty of acidity, minerality, fruit and freshness - all needing time to fully integrate. There's a fine nutty quality from the oak adding depth and complexity. Long finish. Ready from late 2021 through 2029."

4 ½ Stars Michael Cooper (2019 Vintage)

"Here's more evidence that Central Otago has great Chardonnay potential. The 2019 vintage was estate-grown, at 320 metres above sea level, and fermented and matured for 10 months in French oak barriques and puncheons (20 per cent new). Bright, light lemon/green, with a fragrant, citrusy bouquet, it is a very fresh and vibrant, slightly Chablis-like wine, with citrusy, gently biscuity flavours, showing very good complexity, and finely balanced acidity. A classy young wine, it should be at its best 2022+."

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

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Christchurch