

# GIBBSTON VALLEY CHINA TERRACE CHARDONNAY 2023













# \$48.99

Product Code:	4258
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay
Natural:	Certified Organic



New Zealand Wide Delivery



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## TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2025

## Winery notes (2023 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."

#### 95/100 Emma Jenkins, Decanter UK, March 2025 (2023 Vintage)

"Gibbston Valley has been working hard on its Chardonnays and it shows. From a high elevation site in Bendigo, this is an enticing wine, with a subtle nose of ripe lemon, nectarine and white flowers. Cool and minerally with delicate phenolics, a well-judged subtle oak and lees influence adds a touch of biscuit and spice. Long, fresh and fine."



#### (2023 Vintage)

"Closed, mineral, citrus, floral. Restrained. French vanilla on the creamy mid-palate with mid-weight apple fruit evolving to the pithy finish. Still very young and needing time but this is a wine of finesse and detail. A luminous expression; quite long and evolving on the finish with good development potential"

#### 91/100 Erin Larkin, RobertParker.com, Wine Advocate, December 2024 (2023 Vintage)

"The 2023 China Terrace Chardonnay comes from a pretty stunning vineyard site in Bendigo—to be clear, there aren't too many "not stunning" vineyard sites in Central Otago—which sits at an elevation of 320 meters above sea level. The China Terrace vineyard has the advantage of being at the base of a mountain range, overlooking a valley and the mountains on the other side of it. If only every tasting note could come with a photo of the vineyard. So, to the wine. On the nose, there are cool mineral notes, flowers, white flesh stone fruit and fresh mountain air. In the mouth, the wine is savoury and worked, and it has impact, acid drive and firm phenolic structure. It was handpicked, whole-bunch pressed, fermented wild in French oak puncheons (20% new), underwent 100% malolactic fermentation and matured for 16 months. I like the wine; it has a muddled mint, Margherita sort of vibe, with Fuji apple and kiwi fruit."

### CONTACT VINO FINO

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