

# VINO FINO

Explore a World of Wine

## GIESEN THE FUDER CLAYVIN CHARDONNAY 2018



Original price was: \$59.99. **\$54.99** Current price is: \$54.99.

This Stunning Chardonnay comes from one of New Zealand's Most Famous Vineyards

Product Code:	4197	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.3%
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

**Trophy for Champion Chardonnay 2019 & Older - Marlborough Wine Show 2022**

**Trophy for Champion Organic Wine - Marlborough Wine Show 2022**

**Double Gold Medal - New Zealand International Wine Show 2023**

**Gold Medal - Marlborough Wine Show 2022**

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The Clayvin vineyard has become Marlborough's 'Grand Cru'. Established by Mike Eaton and made famous by Fromm, this clay based hillside vineyard in the Southern Valleys was firstly leased by Giesen and then purchased about 4 years ago. Fromm and Te Whare Ra still get fruit from here as well.

This is a wine that has been given the 'Rolls Royce' treatment. Around 5 days before harvest grapes, leaves and flowers from the vineyard are collected into a fermenting bucket and sealed, taken to the winery for the yeast to start. The grapes are hand sorted in the vineyard and pressed into the Fuders and the natural yeast added. The wine is then left to its own course with minimal sulphur added and no fining - as natural as they can get.

## **Winery notes** (2018 Vintage)

"With over four decades of winemaking experience, the three Giesen brothers are intimately acquainted with Marlborough's best vineyards and terroir. So it's no surprise our Clayvin Vineyard in Marlborough's Southern Valleys is the cornerstone of our premium wine programme. Certified ed organic, this north-facing hillside vineyard is nurtured with meticulous hands-on viticulture following biodynamic principles. The clay soils, varied root stocks and high density planted 30+ year old vines reduce vigour and promote root structure, delivering highly concentrated fruit with great structure, tannin and minerality. These wines deliver exceptional, pure expressions of the Clayvin Vineyard which we're proud to share with you.

Fruit was selectively hand-picked to ensure picking at optimal ripeness. It arrived at the winery in optimum condition, was whole-bunch pressed with the free-run juice settled and transferred to oak. A wild yeast starter created a warm natural fermentation. Fermentation occurred in 1000 litre German oak 'Fuder' barrels; the wine rested on lees for 11 months prior to racking and underwent 100% malolactic fermentation."

## **5 Stars & 97/100 Sam Kim, Wine Orbit, February 2022** (2018 Vintage)

"This is gorgeously composed with ripe nectarine, fig, lemon pith and cedar characters on the nose, leading to a wonderfully flavoursome palate that's filled with delectable fruit intensity and creamy texture. Wonderfully harmonious and lingering with complexity and structured mouthfeel. At its best: now to 2030."

## **Rated Outstanding & 95/100 Cameron Douglas MS, January 2024** (2018 Vintage)

"An excellent expression of Chardonnay with a captivating bouquet and textured palate. Aromas and flavours of fresh and tart peach, red apple, a suggestion of quince then complexities from lees and barrel selection. There's a baked custard and flinty quality adding texture and a sense of place, a decent acid line and bottle development just beginning to layer in detail and further complexities. Best drinking from late 2024 through 2030."

## **93/100 Kasia Sobiesiak, The Wine Front, March 2024** (2018 Vintage)

"There's fruit substance and oak artefact in this wine, making it rich but also quite elegant and satisfying. Deep flinty/toasty tones and ripe yellow fruit, papaya flesh, grilled peaches, roasted cashews and coffee with a mandarine peel perfume on the black palate. A bit of dried, exotic spices and herbs. Acidity doesn't quite zip it tightly till the end but it remains a very good wine as a whole."

## 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