

VINO FINO

Explore a World of Wine

GREENHOUGH ROAD BLOCK CHARDONNAY 2023



\$17.99

Product Code:	4554	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Waimea Plains	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Youthful in appearance showing hints of lemon yellow. Scents of ripe citrus and fresh fig with a subtle nuttiness. Otherwise quite pure. There's a lively yet graceful feel to the citrus that travels across the palate. Beneath is a core of deeper, fleshier fruits (including ripe apple) which will continue to expand with time. The slightest imprint of oak is essential but the hero of this wine is the fruit from an exceptional vintage. Approachable now, it will continue to build complexity and suppleness.

A beautiful growing season, Chardonnay was hand harvested in perfect condition 15-25 March 2023 with moderate sugar levels (averaging 22 brix) and acidity range (pH 3.2 & TA 9 g/l). Gently whole bunch pressed, briefly settled and transferred to French oak barriques and demi muid (9% new) for fermentation. It remained in barrel on yeast lees for 10 months where MLF

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completed naturally in spring. Bottled in late February 2024."

Rated Excellent & 94/100 Cameron Douglas MS, August 2025 (2023 Vintage)

"An elegant and youthful bouquet with scents of site then fruit, some wood spices and flowers. Aromas of clay and stone, clove and nut, white flowers then a mix of pomaceous fruits and peach. Dry on the palate with a satin mouthfeel, contrasting acid line and flavours of fruit then soil that mirror the bouquet and frame of the wine. Taut with a lovely poise and release, a wine that will age well with best drinking from mid to late 2026 through 2032+."

5 Stars & 94/100 Sam Kim, Wine Orbit, July 2024 (2023 Vintage)

"Stylish and delightfully composed, the wine shows white flesh peach, rockmelon, lemon peel and almond meal nuances on the nose. It's beautifully rounded in the mouth, displaying creamy texture combined with finely pitched acidity, finishing wonderfully long and satisfying. The balance is excellent with layers of complex flavours. At its best: now to 2030."

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