

VINO FINO

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GREYSTONE CHARDONNAY 2023



\$47.99

Champion Wine of the Show - NZ Organic Wine Awards 2025 Simply Stunning Chardonnay off North Canterbury's Golden Slopes

Product Code:	5500	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



New Zealand Wide Delivery



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TASTING NOTES

Trophy for Champion Wine of the Show - New Zealand Organic Wine Awards 2025

Trophy for Champion Chardonnay - New Zealand Organic Wine Awards 2025

Gold Medal - New Zealand Organic Wine Awards 2025

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It's done it again! For the third year running Greystone Chardonnay has picked up the top gong at the New Zealand Organic Wine Awards.

Greystone Chardonnay is not only one of the best expressions coming out of North Canterbury but can stake a claim as one of the best in the whole land. The last two vintages (2021 & 2022) both picked up Champion Wine of the Show at the New Zealand Organic Wine Awards, and this new 2023 release, in our opinion takes it another notch again.

The north facing slopes of the Waipara Hills bear more than a passing resemblance to Burgundy's Golden slopes and increasingly the wines are delivering quality to match. Cameron Douglas has already described this as "Utterly delicious... A wine that reminds me of outstanding Chablis.", some high praise indeed.

Winery notes (2023 Vintage)

"The 2023 vintage captures the essence of the season, offering an inviting nose of ripe white peach, lemon curd, and fresh nectarine. Subtle hints of toasted hazelnut, brioche, and a whisper of flint add complexity. On the palate, vibrant citrus and stone fruit flavours are layered with delicate notes of white blossom and a touch of saline minerality, giving the wine an elegant and refreshing finish. Traditional malolactic fermentation lends a creamy texture that balances the wine's natural vibrancy, while its bright acidity ensures a long, focused finish.

This Chardonnay is the culmination of two distinct vineyard blocks – one rooted in limestone, the other in clay. Each block contributes its own unique character: clay from the lower slopes contributes richness and fruit weight, while limestone from the higher elevations delivers vibrant freshness and length. The result is a wine of depth, balance, and unmistakable character.

We hand-pick our Chardonnay blocks and process them without additives. The Limestone block was whole-bunch pressed, preserving its delicate minerality, while the Clay block was foot-crushed before pressing to enhance texture. Each block was fermented naturally in French oak barriques, guided by wild yeasts through primary fermentation. The wine was then left undisturbed over the winter months, with natural malolactic fermentation beginning in early spring, adding layers of complexity and texture. After nine months of aging, the wine was estate-bottled without fining."

5 Stars & 96/100 Sam Kim, Wine Orbit, Januray 2025 (2023 Vintage)

"Wonderfully composed and seductive, the wine shows ripe peach, baked fig, lemon peel, vanilla, and roasted almond characters with a hint of gun smoke. The palate displays excellent concentration and creamy texture, brilliantly framed by finely pitched acidity, finishing impressively long and expansive. Certified organic. At its best: now to 2033."

Rated Outstanding & 95/100 Cameron Douglas MS, October 2024 (2023 Vintage)

"Complex, enticing and packed with scents of soil and place. Aromas of seashells and lemons, crisp red apple and grapefruits, white peach and soil-smoke. Dry, taut, youthful, fresh and utterly delicious. A wine that reminds me of outstanding Chablis with its signature mineral the lees and flinty fruit core. The acid line is pristine adding mouthfeel and length as well as carrying fruit and mineral flavours. Best drinking from 2025 through 2030+."

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

"The 2023 Chardonnay is worked and complex, with buttered popcorn, yellow peach, preserved lemon and all manner of other attractive Chardonnay characters. While this is potently intense, it has balance from the acidity, and the length of flavour is good. It's bombastically styled but offers some restraint at times as well. Made with organic, handpicked fruit, it had a wild ferment, underwent full malolactic fermentation and matured for 10 months in 22% new barriques."

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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