

VINO FINO

Explore a World of Wine

GREYSTONE CHARDONNAY 2023

HOT
PRICE



95

ORGANIC

STAFF
PICK

WEEKLY
SPECIAL

\$39.99

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



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

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.

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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."

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+."

Reviews for the 2022 vintage below...

5 Stars & 96/100 Sam Kim, Wine Orbit, Januray 2024 (2022 Vintage)

"Gloriously complex and enticing, the wine shows ripe stone fruit, lemon zest, savoury pastry, hazelnut and subtle flinty notes, leading to a powerfully concentrated palate that's both gracious and substantial. Beautifully layered with refined texture and finely pitched acidity, finishing impressively long and captivating. Certified organic. At its best: now to 2034."

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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