

VINO FINO

Explore a World of Wine

GREYWACKE CHARDONNAY 2023



VINO
VALUE



\$44.99

An Outstanding Marlborough Chardonnay! **"An epic wine that speaks volumes about where modern New Zealand Chardonnay is"**

Product Code:	5509	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.1%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2023 Vintage)

"A medley of lively citrus fragrances, layered with notes of crème anglaise and praline, infused with a flinty minerality. The palate is richly textured and thoughts of lemon curd on hot buttered brioche are hard to ignore – there's also a flourish of tarragon with stone fruit flavours, tempered by toasty oak and zesty acidity. A concentrated wine – charming in its youth with many savoury layers that will gradually unfold with cellaring.

The vineyards were hand-picked separately at high ripeness levels and whole-bunch pressed using very low maceration press cycles. Some of the fruit was pressed directly to barrel, the balance was lightly settled and then racked to barrel. The juice went through a natural indigenous yeast fermentation in French oak barriques (20% new), with the final phase continuing for many months. The wine received occasional lees stirring and underwent a complete malolactic fermentation. It was

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transferred out of oak after 11 months and bottled in October 2024."

98/100 & Top White - Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2023 Vintage)

"...They're regularly some of the most exciting wines coming out of the country – and this Chardonnay is a brilliant example of why. It's primarily Mendoza clone fruit – low-yielding vines that deliver intensity, structure and acidity – from the Wairau Plains and Omaka Valley. Whole bunch pressing was followed by ambient yeast ferments in barrel (20% new) and 11 months ageing. The result is a glorious symphony of savoury complexity, citric tension and magnificent persistence. Flavours include fresh curry leaf, struck match, red apple rind and a gently saline finish. But it's the seamless integration, beautiful texture and sheer effortless class of this wine that won it our Top White award. **It's an epic wine that speaks volumes about where modern New Zealand Chardonnay is**, and why that's supremely exciting."

95/100 Anne Krebiehl MW, Decanter, September 2025 (2023 Vintage)

"Made from fruit grown in the Wairau Plains and the Omaka Valley, this is supremely youthful with its initial note of lemon- and smoke-bathed sweetcorn kernel. Supple smokiness speaks of the oak ageing, while the palate plunges deep into immense juiciness, again recalling that tropical edge of pineapple juiciness. All is here, with such fill, such brightness. This is both super-smooth and utterly lip-smacking. Exquisite tension for now is bedded softly in creamy oak."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2025 (2023 Vintage)

"A delicious wine with a frame of spice and fruit purity, lemon and apple with a white stone fruit quality. The highlight for me is the wild flowers and heirloom fruit suggestions framed by a lees and wood flavours. Almost full-bodied with a lactic leesy quality, plenty of complexity and lots of intrigue. Delicious, fresh and perfect on its own or with food. Best drinking from day of purchase through 2031+."

18.5/20 Joelle Thomson (2023 Vintage)

"Bold and unapologetically full-bodied Marlborough Chardonnay bursting with bright acidity and a long, commanding finish. The nose leans reductive—think smoky flint—which may divide opinion, but the palate delivers with intense citrusy aromas of lemon zest and ripe grapefruit followed by a full body, creamy texture, edge and energy."

Rated Outstanding, Mark Henderson, Otago Daily Times, October 2025 (2023 Vintage)

"Gunflint, tilled earth lead, the nose swells, smoke, peach, stony mineral/oyster shell, grilled nuts and spice. Gorgeous nose. The palate continues the journey, texture, balance and integration, super flavour intensity and wonderful carry with nutty influences. Really fine grip to this promising more in the cellar. Now clotted cream nuances, citrus zest framing the long finish."

17.5/20 JancisRobinson.com, April 2026 (2023 Vintage)

"Intense aroma that is both smoky and essence of clementine peel. Marked but attractive notes of reductive winemaking. On the edge for those who don't like this style. Really smoky/flinty on the palate but there's terrific fruit – melon and citrus – as well as mealy/creamy texture to balance. Delicious in this style, which some might find exaggerated (I don't)."

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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Christchurch