

# VINO FINO

Explore a World of Wine

## JULES TAYLOR CHARDONNAY 2023



Original price was: \$27.99. ~~\$23.99~~ Current price is: \$23.99.

Product Code:	4733	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



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### TASTING NOTES

**Jules was awarded 2021 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine**

#### Winery notes (2023 Vintage)

"Chardonnay is one of the unsung heroes of Marlborough but also a wine that can divide the room! Jules' take on this variety is a far cry from the big buttery Chardonnay-bombs from the 1990s. Instead Jules prefers a wine with delicate freshness and attractive fruit flavours that express the vineyards in which they were grown. With only 10% new oak and a partial malolactic ferment, this elegant wine that will convert even the most die-hard chardonnay-basher!

The nose is full of ripe tropical fruits and citrusy freshness, along with notes of apple crumble, nougat and butterscotch, all finished off with a whiff of delicious spicy oak. The palate is silky and elegant, with tropical, red apple and nectarine notes combining with spiciness and caramel. Wild ferment and barrel aging have added complexity and texture whilst retaining succulent acidity, and the finish is long, juicy and delicious.

The fruit for this wine came from the two beautiful vineyards in Marlborough's Southern Valleys: Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley. The grapes were harvested carefully by hand and machine then taken to the winery for fermentation using a variety of techniques. Whole cluster pressed portions went directly into French oak barrels for a wild ferment on high solids. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment. The yeast lees in the barrels were stirred occasionally over a ten month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity. After its

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extended nap in the barrels, the various parcels were blended, stabilised then bottled."

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## **5 Stars & 93/100 Sam Kim, Wine Orbit, March 2024** (2023 Vintage)

"Gorgeously styled and elegantly complex, the enticing bouquet shows ripe stone fruit, grapefruit, brioche and hazelnut aromas, followed by a finely flowing palate that's succulent and richly textured. Wonderfully composed and harmonious with a persistent, satisfying finish. At its best: now to 2029."

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## **4 Stars Michael Cooper** (2023 Vintage)

"Finely crafted for easy, early drinking, but ageworthy too, the 2023 vintage was grown at two sites in the Southern Valleys, and fermented in tanks and oak barrels. Bright, light lemon/green, it is full-bodied and vibrantly fruity, with fresh, citrusy, slightly peachy flavours to the fore, mealy notes adding a distinct touch of complexity, balanced acidity and a well-rounded finish. Still very youthful, it should be at its best 2026+."

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## 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