VINO FINO
Explore a World of Wine

JULES TAYLOR CHARDONNAY 2025





$23.99

Product Code:	4733	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

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

Winery notes (2025 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!

Beautifully expressive on the nose, with roasted pear, candied hazelnuts, mascarpone and a hint of lemon zest. Discreet flinty oak adds a subtle savoury thread. On the palate, dry and deliciously textural, concentrated citrusy freshness balances wild ferment weight and discreet smoky oak. This wine has all the hallmarks of a classic and will only get better with age... If you can bear to keep your hands off it now."

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2026 (2025 Vintage)
"It's elegantly expressed on the nose with aromas of golden peach, rockmelon, lemon peel, and nougat. The palate displays fine focus and flow, beautifully supported by creamy texture and bright acidity, making it harmonious and lingering with delectable flavours. At its best: now to 2031."

Rated Excellent & 93/100 Cameron Douglas MS, March 2026 (2025 Vintage)

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"A delicious wine, bright, taut, fresh, salivating and fruity with a varietal core of white and yellow peach, pink apple skin and a layers of wood spice and lees messages. A dry wine touches the palate with flavours of stone and tree fruits, citrus and texture. The acid line accentuates the flavours of citrus then tree fruits, fine tannins and core flavours of stone fruits and vanilla spices with a layer of wood spice and smoke. Balanced, fresh and crunchy with best drinking from day of purchase through 2031+."

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

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