

VINO FINO

Explore a World of Wine

LAKE CHALICE THE RAPTOR CHARDONNAY 2024



\$24.99

Golds Galore for this Exceptionally Well-Priced, Rapturous Chardonnay



Product Code:	5161	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Our constant search for the great value Chardonnay occasionally turns up some beauties and we believe this is one of those occasions. The Raptor Chardonnay 2024 is a big and generous style with plenty of ripe fruit and rich creamy characters but what really makes this stand out is the depth and layers of complex, savoury flavours underpinning it all. This Chardonnay is like a hug from a friend that you haven't seen in a while, friendly, cuddly and just makes you feel good.

Winery notes (2024 Vintage)

"Aromas of fresh nectarine and warm spices. Complex flavours of ripe citrus, cinnamon and hazelnut on the palate. This wine is elegant and complex with a long layered finish. A wild fermentation before spending 10 months in seasoned French oak barriques."

5 Stars & 93/100 Sam Kim, Wine Orbit, August 2025 (2024 Vintage)

"This is delightfully appealing on the nose, showing apricot, rockmelon, vanilla, and roasted hazelnut aromas. The palate offers succulent fruit flavours with a gentle oak infusion, beautifully supported by bright acidity, finishing creamy and elegant."

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At its best: now to 2028."

92/100 Cameron Douglas MS, September 2025 (2024 Vintage)

"Bright, fresh, fruity, crunchy textured with a core of apples and pear, white fleshed stone fruit flavours and citrus. A grapefruit idea accentuated by acidity and layers of wood with a light spice and smoke quality lead to a medium+ weight palate, a touch of cream and lactic qualities then nut and back to stone fruits and apple. The wine finishes as it began with a pure fruited core and vibrant texture. Well made with best drinking from 2025 through 2029."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, September 2025 (2024 Vintage)

"Bright, even, pale yellow. The nose is full, packed with aromas of struck-match, stonefruit, orchard fruit, hazelnut, and citrus peels. Medium-full bodied, aromas of apple, lemon zest and peach entwined with roasted hazelnut and smoke flint. The fruit shows purity and balance, along with lively acidity, integrated with rich barrel fermentation elements, leaving an opulent, flinty finish. A striking Chardonnay featuring pure fruit and rich toasty details. Match with crispy pork belly and grilled swordfish over the next 5+ years. Handpicked, fermented in barrels, 17% new oak, then aged 10 months in seasoned French oak 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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Christchurch