

# VINO FINO

Explore a World of Wine

## MAIN DIVIDE CHARDONNAY 2023

93



VINO  
VALUE



TOP  
SELLER



Original price was: \$22.99. ~~\$17.99~~ Current price is: \$17.99.

North Canterbury Chardonnay offering plenty of concentration, complexity and value

|               |                             |          |                 |
|---------------|-----------------------------|----------|-----------------|
| Product Code: | 5128                        | 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                  |          |                 |
| Producer:     | <a href="#">Main Divide</a> |          |                 |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

Main Divide Chardonnay from the Donaldson Family in North Canterbury always punches well above its weight and the latest release is yet another fine example offering plenty of concentration and complexity (including some gunflinty notes). And value... for a fully hand-picked and barrel fermented Chardonnay that gets some serious attention in the winery, it sells at an incredibly modest price.

#### Winery notes (2023 Vintage)

"Lemon straw in colour, the bouquet is rich and satisfying. Orchard fruits framed with delicate oak, vanilla, and hazelnut, spiced with touches of acacia and daphne flowers. A creamy satin textured mouthfeel, contrasting acid line and a nutty-biscuity quality combine to give the wine elegance and harmony. The palate is multi-layered and lavish, buttery yet supported by crisp minerality and a concentrated structure, leading to a long and juicy close."

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2024

# VINO FINO

Explore a World of Wine

---

(2023 Vintage)

"Complex and inviting, the bouquet shows nectarine, lemon peel, nougat and cashew aromas with a flinty overtone. The palate displays excellent weight and fleshy texture, splendidly framed by juicy acidity, finishing succulent and persistent. At its best: now to 2027."

---

**92/100 Cameron Douglas MS, June 2024** (2023 Vintage)

"An attractive and enticing bouquet of peach and vanilla, there's a light oak quality suggesting cashew nut and baking spices then a fine lees quality adding complexity and depth. A dry wine touches the palate first with flavours of yellow stone fruits and baked apple, some lemon and grapefruit twist that follow. Perfect layer of acidity for balance and freshness. Weighty, balanced, well made and ready. Best drinking from 2024 through 2028."

---

Reviews for the 2022 vintage below...

---

**4 ½ Stars Yvonne Lorkin, June 2023** (2022 Vintage)

"I'm sure there's some kind of science behind why good, roasty, toasty, creamy, nutty chardonnay and anything glazed with miso are like the Torvill and Dean of food and wine partnerships. There's probably also science about why I'm still obsessed with Torvill and Dean, but I digress. With its baked peach and grilled grapefruit freshness, layers of toasty oak and creamy, almond flavours, the Main Divide wraps around the umami excellence of this recipe. It's also exceptionally excellent value for money too. "

---

**4 Stars Michael Cooper** (2022 Vintage)

"The energetic 2022 vintage was fermented and lees-aged in French oak casks. Bright yellow/green, it has a fragrant, slightly smoky bouquet. Full-bodied, it is youthful, with strong, vibrant, peachy flavours, finely integrated oak, fresh acidity and very good complexity. Best drinking mid-2024+. (From Pegasus Bay.)"

---

**92/100 JamesSuckling.com, March 2023** (2022 Vintage)

"This is very flinty with sliced lemons and apples. Raw ginger. Medium body, and a fresh finish. Reductive and stylish. Chablis-like."

---

## 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