

# VINO FINO

Explore a World of Wine

## MAIN DIVIDE CHARDONNAY 2023

93



VINO  
VALUE



TOP  
SELLER

\$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. 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."

#### 93/100 Bob Campbell MW, The Real Review, June 2024 (2023 Vintage)

"A rich, complex chardonnay with marzipan, lemon curd, toast, white peach, vanilla and wood smoke supported by mellow

# VINO FINO

Explore a World of Wine

---

acidity and fine oak tannins."

---

**5 Stars & 93/100 Sam Kim, Wine Orbit, June 2024** (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."

---

**5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, July 2024** (2023 Vintage)

"Bright, even, pale yellow with depth. The nose is full, with powerful aromas of gunflint, tree fruit, hazelnut, vanilla and spice. Full-bodied, aromas of pear and apple are fresh, enriched by roasted hazelnut, gunflint, lemon zest, vanilla and toffee. Ripe phenolics texturise the creamy mouthfeel, along with nutty, flinty elements layering on a lively acid line harmoniously, lending a satisfying and structured finish. Match with roasted chicken and fish pie over the next 3-5 years. Non-clarified juice was fermented in large French oak puncheons with natural yeasts to 13.5% alc, left in puncheons on lees, and underwent spontaneous spring MLF."

---

## 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