

VINO FINO

Explore a World of Wine

MAIN DIVIDE CHARDONNAY 2023

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:	Main Divide		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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."

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Reviews for the 2022 vintage below...

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2023 (2022 Vintage)

"Stylish and engaging, the complex bouquet shows crunchy apple, apricot, roasted nut and lemon zest aromas with a lovely gun smoke overtone. The palate delivers excellent weight and persistency, wonderfully supported by refined texture and vibrant acidity. Harmonious and structured with a lengthy focused finish. At its best: now to 2027."

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. "

92/100 Cameron Douglas MS, April 2023 (2022 Vintage)

"An impressive bouquet with a reductive gun-flinty quality, ripe, fresh and new too with aromas of apples and white peach, citrus peel and spice. Flavours on the palate mirror the bouquet with a satin texture, contrasting acid line and a nutty-biscuity quality. The gun-flint character is persistent adding a quality I enjoy in this example. Well made with best drinking from 2023 through 2027."

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

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Christchurch