

VINO FINO

Explore a World of Wine

MUDDY WATER CHARDONNAY 2018



\$32.99

Delicious North Canterbury
Chardonnay that's naturally good!



Product Code:	4379	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Organic



New Zealand
Wide
Delivery



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for Christchurch
orders \$150.00
and over



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TASTING NOTES

Champion Wine of the Show & 96/100 - Alpine Pacific Wine Challenge 2021
Gold Medal - NZ Organic Wine Awards 2021

From 25 year old vines organically grown on Muddy Water's Waipara vineyard. Naturally fermented this has the feel and taste of a proper full flavoured Chardonnay. It is drinking wonderfully now with lovely biscuity, golden peach flavours.

Winery notes (2018 Vintage)

"Lemon in colour with flecks of gold. Concentrated complexity on the nose with barbequed corn husk, white peach and bran. Palate is precise with exotic spice balanced with fruit and a lengthy mineral spine."

5 Stars & 95/100 Bob Campbell MW, The Real Review (2018 Vintage)

"Intense chardonnay with peaches and cream, sizzled butter and delicate nut characters that are beautifully integrated. Seductively-textured wine supported by a thread of ripe acidity. A beautifully balanced chardonnay with energy."

Rated Excellent & 93/100 Cameron Douglas MS, August 2020 (2018 Vintage)

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"Aromas and flavours of brazil nut butter and baked peach, vanilla pod and raw brown sugar, mineral then toasty oak moments. Overall young, fresh, vibrant and enticing. At the heart of this wine on the palate are the textures from lees and mealy mineral and fruit tannins. Fruit flavours and woody moments return - all leading into a lengthy, vibrant and youthful finish. Well made and likely ready from late 2021 through 2026."

4 ½ Stars Michael Cooper (2018 Vintage)

"Certified organic, the refined 2018 vintage was hand-picked from vines planted in 1993. Fermented with indigenous yeasts in French oak puncheons (15 per cent new) and wood-aged for 11 months, it is bright, light lemon/green, with fragrant, lemony scents. An elegant, cool-climate style, it is citrusy and slightly peachy, with gentle, biscuity, mealy notes, finely integrated oak, good complexity, and a very harmonious, long finish. Best drinking 2022+."

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