

VINO FINO

Explore a World of Wine

MYSTERY LABEL CENTRAL OTAGO CHARDONNAY 2023



\$36.99

"Wow... It is so high-energy at the end" WINERY CLEARANCE

Product Code:	31476	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Here is a chance to purchase from a revered New Zealand producer at a price never to be repeated!

Due to an issue around trademarks, this iconic New Zealand winery is moving stocks of two premium wines - the only catch - the label must remain hidden until you open the box or come in-store, where all will be revealed.

Winery notes (2023 Vintage)

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"Intriguing powdery soft lemon colour. Beautiful lemonwood floral notes alongside creamy mascarpone, pikelet and grilled lemon. Very composed symphony of white nectarine, Meyer lemon, grilled hazelnut finishing with salty electric acidity and a sense of rich crème fraiche. Composed and decadent, if a wine can indeed be that.

Hand picked and whole bunch pressed, transferred to barrels without settling. Wild ferment in French oak 28% new, and left on lees without sulphur for 12 months prior to being racked to tank in April 2024 to spend a second winter on light lees. Bottled unfiltered and unfiltered in August 2024."

5 Stars & 96/100 Sam Kim, Wine Orbit, April 2025 (2023 Vintage)

"This is alluring and engaging on the nose, showing grapefruit, nectarine, nougat, and toasted almond characters, followed by a richly textured palate delivering excellent depth and persistence. Splendidly framed by finely infused acidity, finishing superbly long and structured. At its best: now to 2035."

Rated Outstanding & 95/100 Cameron Douglas MS, March 2023 (2023 Vintage)

"A bouquet showing both complexity and youth, scent of fresh yellow stone fruits and grapefruit peel then layers of wood spice and leesy barrel ferment qualities. A mix of brazil-nut butter and smoky spices then a stony mineralised soil quality. On the palate a dry wine with a citrus drive reflecting the ideas of grapefruit and peel then a green peach and apple quality. Fine tannins from both fruit and oak and a backbone of acidity frame the wine well. Taut and youthful with a positive reduction highlight - so plenty of time to cellar, no rush to open please. Best drinking from 2027 through 2031+."

95/100 JamesSuckling.com (2023 Vintage)

"Wow. Really lively with zingy, electric nature, showing white flowers, Meyer lemons and limes as well as a seashell undertone on the nose and palate. It is so high-energy at the end. Four-year-old vines. Drink now or hold. Screw cap."

94/100 Stephen Wong MW, The Real Review (2023 Vintage)

"Restrained and reticent aromas of green apple, chalk and yuzu. Intense, coiled acidity whips across the palate with streaks of apple and cashew, before tightening up around a core of steely tension and chalky phenolic grip. Linear but long, it is a touch severe at present but there is no denying the latent intensity. Give it a year or two to relax and enjoy for its mouth-watering qualities in the mid-term."

Why Mystery labels? *We use these when a producer may wish to clear excess stock or end of vintage lines, but they don't want to compromise the brand integrity, especially on-line where names and prices are visible to all. We can't tell you the producer or normal RRP here - you'll find this out when you open the box or come into the store.*

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