

VINO FINO

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NEUDORF HOME BLOCK MOUTERE CHARDONNAY 2022



\$99.99

Extremely Limited Allocation of this
Iconic Nelson Chardonnay



Product Code:	4698	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



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Zealand
Wide
Delivery



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TASTING NOTES

We have just received our allocation of Neudorf Moutere Chardonnay 2022, probably New Zealand's most sought after Chardonnay. Stocks are extremely limited. We reserve the right to limit quantities.

Winery notes (2022 Vintage)

"A superb expression of terroir, vintage and ethos. After 41 vintages we trust the process - mature vines, ancient soils and elegant winemaking. The results continue to be internationally renowned. Modern familiarity - oyster shell, apricots and yuzu are gracefully intertwined and come to a crescendo of complex power across the palate. Although intense, this chardonnay exudes restraint, poise and longevity. Todd's fingerprint of gentle oak handling is celebrated in this cool climate, sophisticated and somewhat aristocratic chardonnay. Cellar with confidence, drink with pleasure."

5 Stars & 97/100 Bob Campbell MW, The Real Review, June 2023 (2022 Vintage)

"Taut, delicately vibrant wine with oyster shell, lime, lemon curd and spicy oak flavours with a strong and appealing saline

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influence. Impressive power and purity. Can be appreciated now but has a proven ability to become even more interesting with bottle age."

Rated Outstanding & 96/100 Cameron Douglas MS, July 2023 (2022 Vintage)

"Complex and youthful with a seductive and alluring and complete bouquet with scents of ripe white fleshed tree fruits, crushed raw cashew nut, a mix of yellow fleshed stone fruit and layers of lees spices, wild flowers and white smoke of oak and soil. The youth and tautness touches the palate briefly before a satin touch and flavours of citrus and tree fruits follow. As the wine opens out across the palate and gains warmth flavours of peach and soil, flowers and fine chalky textures with a lees complexity and mineral core. A wine for the cellar please with best drinking from late 2024 or early 2025 through 2035+. Fantastic wine."

5 Stars & 96/100 Stephen Wong MW, The Real Review, December 2023 (2022 Vintage)

"Pale gold. Mild flinty reduction which peels back to reveal airy aromas of white flowers and icing sugar with spiced banana aromas. Complex yet subtle savoury aromas, ripe apricot and cocoa rise and fall on the delicately perfumed nose. The palate is similarly ripe and soft with gently complex, accessible flavours and some late sappiness before tapering down to a pithy, fine-grained finish which is deceptively very long and smooth. A paradox of a wine, it is at once accessible with charming fruit but also contemplative and restrained; subtly concentrated with late mid-weight sappy flavours and elegant in a somewhat quiet way yet completely at ease with itself. Don't let this zen-like wine deceive you with its subtlety, it is one for the long haul, but I have a feeling it will always remain elegant even as it gains weight and reveals its power."

95/100 Mike Bennie, The Wine Front, October 2023 (2022 Vintage)

"Concentrated yet lively white loaded with red apple sweet-sourness, creamy vanilla licks, lemony fresh acidity and an undertow of brine and salted nut savouriness. Delicious. A richer expression yet slate and stony minerality plays a metering hand and the wine stretches luxuriously on the rivulets of citrus. Layers and layers to all this flavour. A gentle width and then tucks up through the very long and persistent finish. Delightful."

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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