

VINO FINO

Explore a World of Wine

NEUDORF ROSIE'S BLOCK AMPHORA CHARDONNAY 2023



Original price was: \$62.99. ~~\$54.99~~ Current price is: \$54.99.



Product Code:	5266	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



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"100% Amphora fermented - an exploration and celebration of our Moutere Clays. Amphora Chardonnay plays with exquisite tension. Tension between fruit concentration & rockpool minerality. Between an intriguing flint and weighty mouthfeel. Tension in the balance of power & agility. Tension in its shape, both curvaceous and driven. However, this wine is in no way, tense. It is graceful, flowing, balletic, genteel, confident and free.

Unshackled by traditional expectations of chardonnay - the result is a contemporary, delicious wine for the chardonnay obsessed or equally the chardonnay averse (apparently that's possible). An atypical, energetic and captivating chardonnay. Much like the simple approach to winemaking, this wine should be served with simple fresh seafood and not much faff."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2024 (2023 Vintage)

"Another exemplar from the Neudorf team with a bouquet of spiced white flowers, fine lees complexity, ripe white fleshed fruits with a citrus overlay. Excellent day 1, even better day 2, a wine that will reward if cellared. On the palate, delicious, textured, fine, complex and dry. Flavours of citrus, apple and quince, lemon and white peach. The lees and mineral qualities shine on day 2. An excellent example with length, texture and finesse. Best from late 2025 through 2030+."

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94/100 Mike Bennie The Wine Front, October 2024 (2023 Vintage)

"Textural impressions of succulence and chalky dryness with green apple, ginger, lime juice, pink grapefruit and a mix of ginger and peppery spice. It's a heady wine in its flinty, smoky minerality but does that with aplomb and well mixed into assertive fruit characters too. Lots of texture, lots of grip, brightness of fruit flavours and a general sense of quality overall. This is a winner."

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