

VINO FINO

Explore a World of Wine

NEUDORF TIRITIRI CHARDONNAY 2023



\$30.99

Product Code:	2817	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery Notes (2023 Vintage)

"Lovingly referred to as our gateway chardonnay - it's approachable, morish, welcoming, balanced. It celebrates the joys of chardonnay and the restraint of Neudorf.

Classic but not old fashioned. This delicious chardonnay walks a tightrope of fruit, minerality, oak and acidity.

Summer stone fruits are woven together with rockpool minerality. Sophisticated lees work adds another layer to the texture of this wine. Tiritiri Chardonnay truly impresses with its delicate integration of oak. The use of barriques frame the wine gently, without demanding attention.

There is beautiful shape to this wine, its voluminous without being overblown. What may be taken to be a rather lush palate on entry, tapers to a refreshing and modern finish.

Chardonnay in this form is destined for seafood. Generous bouillabaisse with crusty bread, snapper sliders or garlic & butter prawns. I promise you, you can't go wrong."

Rated Excellent & 93/100 Cameron Douglas MS, April 2024 (2023 Vintage)

"A bouquet and palate filled fresh citrus and mineral complexities, ripe apple and white peach and a mix of spice and nut from barrel fermentation. Salivating, saline, crisp and dry, a medium+ (ish) weighted wine with taut youthful energy, palate squeeze and low impacts from oak. A lovely aperitif expression, perfect with baked fish or seafood pasta dishes. Well-made with best drinking from late 2024 through 2029."

[Read Reviews for the 2022 Vintage below...](#)

Rated Excellent & 93/100 Cameron Douglas MS, July 2023

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(2022 Vintage)

"A completely enticing bouquet of wild white flowers and fresh white fleshed stone fruits, some sweet grapefruit and moments of red apple. There's a distinctive scents package of mineral and earth as well as a wild ferment and lees quality. Lovely generosity as the wine touches the palate, also youthful with a seam of ripe almost sweet acidity. Flavours mirror the bouquet led by citrus then apple, softer raw sugar sweet barrel notes and a chalky mineral texture that fills the palate nicely. An excellent example, youthful and well made. Best drinking from late 2023 through 2027+. An excellent wine with value pricing."

92/100 Bob Campbell MW, The Real Review, June 2023 (2022 Vintage)

"Appealing, accessible chardonnay with an initial hint of fruit and alcohol sweetness leading to nicely integrated acidity that helps drive a lengthy finish. A mix of subtle mineral and citrus flavours. Great value at this price. Drink 2023 - 2028."

4 ½ Stars Yvonne Lorkin, August 2023 (2022 Vintage)

"Grown organically on the Moutere Clay Gravels, crafted inside a 100% solar-powered winery then packaged in a new, lightweight glass bottle, this gorgeous chardonnay is absolutely crammed with brightness, energy and electric flavour sensations. It's outstanding with this lemony chicken dish for a zillion reasons, but all you need to know is careful barrel fermentation by Neudorf's 10year veteran winemaker Todd Stevens has injected toasty, nutty complexity which washes across punchy peach and pineapple layers and that drives an exceptionally delicious finish across even the most tired tonsils. It's rich, juicy, saturated with stonefruit and I reckon buy it or forever kick yourself."

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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