

ORATERRA CHARDONNAY 2023



\$58.99

Product Code:	31494	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	12.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2023 Vintage)

"The vision is to 'go beyond fruit', where the aromatics represent a feeling of texture. There is a well-defined oak influence, that embraces the wine. This is combined with more recognisable notes of nougat, fennel seed and a peach-like perfume that show themselves upon closer look.

The mouthfeel is soft, plush and round initially. Then the sense of direction comes through the acidity that salivates and further activates the taste buds. There is a fine balance throughout the mouthfeel of fruit weight, creaminess and acidity that are harmonised by the extended time in large-sized oak barrels. You can find a classic approach but with a tight lens that brings freshness and playfulness.

Hand-harvested fruit was pressed the following day, cold. After a light settling, the juice was racked into large format barrels, 300 500 litres, for a spontaneous ferment. Spring malolactic fermentation started naturally in October/November, the wine remained in barrel until the 2024 harvest started. It was then transferred into large 1000-litre oak vessels for another 4 months of maturation on lees."

96/100 David Walker Bell, WineFolio.co.nz, January 2025 (2023 Vintage)

"The first Chardonnay from this new label, with the fruit coming from the McCreanor Vineyard in Martinborough. A beautiful presentation - with an artistic label showcasing 'In The Presence' 2023, by Leanne Williams of the Crystal Chain Gang, and a distinctively shaped bottle. A light straw yellow colour in the glass. Varietally pure aromas of peach, almond, tarragon, lemon curd, oat biscuit, apple and orange blossom. Dry, youthful and packed with energy on the palate - which also has an immediate sense of silky texture. A direct, salivating acidity whisks you in a line through the middle, with toasty oak and

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savoury elements popping up alongside. Weight and plushness are definitely a factor, but the overall character is one of finesse and completeness. A finish of singular length and persistence."

94/100 Gary Walsh, The Wine Front, July 2025 (2023 Vintage)

"A nutty almond richness here, light spicy cinnamon oak, mint, peach and melon. It's juicy yet saline, some grapefruit freshness in with some richer peach and pear, a flinty grip to texture, hazelnut and almond, a cool feel with a stony touch, a little creamy but also quite zippy and tight, with preserved lemon closing out a finish of good length. Stylish and good to drink. It's quite cool and rain-washed, yet still delivers plenty of Chardonnay flavour. A delicate touch in the winery delivers a very pleasing wine."

CONTACT VINO FINO

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OPEN HOURS

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Christchurch

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