

PALLISER ESTATE CHARDONNAY 2023















\$35.99

Product Code:	4182
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Rich, mealy aromas of vanilla, pecan pie, hazelnut, nectarine and grapefruit. Creamy and mouth-filling with an abundance of stonefruit and toasty oak spices. There is an energetic acid line that thrills the taste buds, driving the concentration to a long, elegant finish. A delicious hint of rock salt gives the creamy palate a savoury edge that cries out for fine cuisine.

Handpicked, whole bunch pressed and fermented in french oak barrels by the yeast from the vineyard. After fermenation is complete, the barrels are kept topped and some lees stirring on selected barrels adds complexity and texture to the wine. After 10 months in barrel the wine is racked clear to tank and bottled in March 2024."

5 Stars & 96/100 Sam Kim, Wine Orbit, August 2024 (2023 Vintage)

"Gorgeously composed and expressed, showing nectarine, lemon peel, oatmeal, vanilla and cedar aromas on the nose. It's impressively concentrated on the palate, delivering terrific focus and persistency. Wonderfully textured and mouthfilling, while remaining poised and harmonious with a sustained, engaging finish. At its best: now to 2033."

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

"A fine wine of texture and core flavours of apple and lemon, then orchard fruits and white peach. A fine textured wine touches the palate first, plenty of acidity and freshness and flavours that mirror the bouquet. Delicious, youthful and ready to drink with texture, shape and form, fruit flavours of citrus and stone fruits, some fine lees and layers of French oak. Best drinking from late 2024 through 2029."



5 Stars & 93/100 Sammy Wilkinson, The Wine Writer, December 2024 (2023 Vintage)

"White peach and delicate blossom florals complemented by soft, warm butter notes, lifted by ripe citrus and flinty accents. The palate evolves beautifully, starting broad and soft with salted bread and peachy flavours, then lifting to a vibrant, ripe lemon finish. Subtle, well-integrated toast and barrel spice add complexity while fresh acidity harmonises, inviting you back for another sip. Elegantly balanced and irresistibly drinkable."

CONTACT VINO FINO

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