

PROPHET'S ROCK CUVÉE aux ANTIPODES BLANC 2022



\$97.99

Product Code:	8387
Country:	New Zealand
Region:	Central Otago
Sub Region:	Cromwell / Lowburn / Pisa
Style:	White
Variety:	Chardonnay
Producer:	Prophet's Rock

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

The Real Review White Wine of the Year NZ 2025 Finalist (Top 3)

This Chardonnay is a collaboration between Prophet's Rock winemaker Paul Pujol and esteemed French winemaker François Millet from Chambolle-Musigny, Burgundy. Former winemaker at Comte George de Vogüé for 35 vintages, François continues to make wine in Burgundy with his family under 'François Millet et Fils' and with us in New Zealand.

Winery notes (2022 Vintage)

"This wine is the reflect of the Clutha River flowing just below, mineral, transparent and luminous. There is nothing exotic, "artificial" or "made up" about the expression of this wine. That shows again the link between what is emanating from the land, the feeling you have from it and the expression of the wines."

VINO FINO

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96+/100 Erin Larkin, The Wine Advocate (2022 Vintage)

"The 2022 Cuvée Aux Antipodes Blanc is a magnificent triumph of yields. Where previously this 1.8-hectare plot produced anywhere from six to eight barrels of wine, the 2022 produced 23 barrels of wine—very exciting for followers of this cuvée. On the nose, the wine is showing its youth, but far from being inchoate, it is long and polished through the very long finish. It's got lashings of stone fruit and preserved citrus, white pepper, star anise, shaved fennel, juniper and cold buttered toast. This is a wonderful wine of potential and kaleidoscopic complexity, although it is far tighter and more compact than previous years. Searingly good."

5 Stars & 96/100 Stephen Wong MW, The Real Review, April 2025 (2022 Vintage)

"Bright gold. Deep mineral, citrus and spicy oak aromas; very layered yet compact with saline intensity accompanying a more oxidative rather than fruity expression. In the mouth, this is very powerful with caramelised richness underpinning the weighty, palate-staining fruit. Accessible already, this is showing some more developed lees savouriness yet also a youthfully crystalline acidity which holds the full body in check. Spicy, long butterscotch and oak notes trimming the very long finish. It will likely remain in a taut, restrained state for a couple of years before relaxing."

CONTACT VINO FINO

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<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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