

VINO FINO

Explore a World of Wine

PYRAMID VALLEY CENTRAL OTAGO MĀNATU CHARDONNAY 2023



\$46.99

Product Code:	31476	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic
Producer:	Pyramid Valley Vineyards		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Named after the ribbonwood (mānatu) tree, our Manatu vineyard sits in a sheltered valley in Central Otago's Lowburn sub-region. On the farm's northern edge, the Chardonnay vines grow on a stony, ancient river terrace producing grapes with pure lemon zest and white flower characters alongside a long citrus and steely texture.

Winery notes (2023 Vintage)

"Intriguing powdery soft lemon colour. Beautiful lemonwood floral notes alongside creamy mascarpone, pikelet and grilled lemon. Very composed symphony of white nectarine, Meyer lemon, grilled hazelnut finishing with salty electric acidity and a sense of rich crème fraîche. Composed and decadent, if a wine can indeed be that.

Biogro certified and farmed with a regenerative mindset utilising diverse cover crops to build soil health. From the Swann Road blocks on our Pyramid Valley Mānatu vineyard in the Lowburn sub region of Central Otago. Mendoza, Monte, 95, 548 clones of Chardonnay planted at 1.6m x 1.2 m resulting in 5208 vines/ha. Soils are predominantly loess over deep silts and gravels. Harvested: 31 March - 6 April 2023.

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Hand picked and whole bunch pressed, transferred to barrels without settling. Wild ferment in French oak 28% new, and left on lees without sulphur for 12 months prior to being racked to tank in April 2024 to spend a second winter on light lees. Bottled unfined and unfiltered in August 2024."

5 Stars & 96/100 Sam Kim, Wine Orbit, April 2025 (2023 Vintage)

"This is alluring and engaging on the nose, showing grapefruit, nectarine, nougat, and toasted almond characters, followed by a richly textured palate delivering excellent depth and persistence. Splendidly framed by finely infused acidity, finishing superbly long and structured. At its best: now to 2035."

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

"A bouquet showing both complexity and youth, scent of fresh yellow stone fruits and grapefruit peel then layers of wood spice and leesy barrel ferment qualities. A mix of brazil-nut butter and smoky spices then a stony mineralised soil quality. On the palate a dry wine with a citrus drive reflecting the ideas of grapefruit and peel then a green peach and apple quality. Fine tannins from both fruit and oak and a backbone of acidity frame the wine well. Taut and youthful with a positive reduction highlight - so plenty of time to cellar, no rush to open please. Best drinking from 2027 through 2031+."

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

188 Durham St South,
Christchurch