VINO FINO
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RAPAURA SPRINGS ROHE SOUTHERN VALLEYS CHARDONNAY 2024





$32.99

Double Gold Medal Winner "Quietly sensational. Dangerously drinkable."

Product Code:	31323	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025
Gold Medal - Marlborough Wine Show 2025 & 2026

We are quite taken by this impressive offering from the Rapaura Springs team. Showing some serious power and concentration, the quality of the 2024 vintage really shines through on this Chardonnay. Picking up a Gold Medal last year at both the Marlborough Wine Show and NZIWS is justified praise for this somewhat bombastic expression.

Winery notes (2024 Vintage)
"The soils of the Southern Valleys sub-region naturally restrict vine vigour. This sub-region sits inland, away from the Marlborough coast, with cool evening temperatures during the critical ripening period, preserving acidity and extending ripening for Chardonnay.

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Expressive citrus and stone fruit aromas such as melon, ripe peach and nectarine complement grapefruit, vanilla and brioche flavours on the palate. These flavours are framed with a flinty complexity and core of juicy acidity. This wine is immediately enjoyable but will continue to drink well for the next eight years.

The grapes for this wine were hand- harvested from vineyards located in the Omaka Valley. The fruit was gently pressed in small presses, then transferred to French Oak for fermentation using natural yeasts. Once the barrels were dry a secondary fermentation converted the malic acid into softer lactic acid. The wine was aged for ten months in barrel. A total of 36% new oak was selected to complement the fruit flavour."

97/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026
(2024 Vintage)
"This Chardonnay was sourced from the Omaka Valley, where the soils naturally restrict vigour and give intense, structured fruit. The wine was oak-aged for 10 months (36% new) and the resulting wine is wonderfully complex and classically proportioned, with a tense lemon-and-apple acidity underscoring toasty, nutty, flinty, fresh curry leaf flavours. Refined, serious, well integrated and long. **Quietly sensational. Dangerously drinkable.**"

5 Stars & Number 2, Cuisine Chardonnay Tasting, August 2026 (2024 Vintage)
"This wine shows medium intensity of colour in the glass with a bold smoky reduction that sits next to bright citrus aromas. The palate is juicy and moreish with wonderful taut acid that gives this complex wine energy and drive all the way through to its long finish."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2024 Vintage)
"There's no mistaking the style and power of this wine with a bouquet of barrel spices and ripe orchard fruits. Aromas of vanilla and baked goods framing a core of peach and apple with a grapefruit peel suggestion. Lots of weight and creaminess, spice and fruits on the palate set in a dry style with fine tannins and medium+ acid line. Lovely balance and length, still youthful with ageing and development potential. Best drinking from early 2026 through 2029."

91/100 Sylvia Wu, Decanter UK, April 2026 (2025 Vintage)
"Smoky and elegant, with vanilla cream and freshly peeled lemon zest. With 20% aged in new oak, it is well-structured and layered, showing lemon tart edged with vanilla cream, honeydew melon and a dusting of sweet spice such as nutmeg and clove. A solid streak of green apple freshness keeps it cleansing through to the finish. Some youthful edges remain, with yellow peach and apricot lingering on."

17/20 Julia Harding MW, JancisRobinson.com , April 2026 (2025 Vintage)
"Oaky spice with some flinty/smoky notes of light reduction. Aroma is more winemaking than fruit, but attractively so. Under that is bright, juicy citrus, green fruits and terrific freshness."

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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Christchurch

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