

ROCKBURN CHARDONNAY 2023





Original price was: \$34.99.\$29.99Current price is: \$29.99.

Product Code:	31216	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Rockburn	Natural:	Vegan Friendly





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TASTING NOTES

Winery notes (2023 Vintage)

"Chardonnay fruit from the 2023 vintage leaned towards the crisp and light end of the spectrum, demanding minimal use of oak. The nose is pure and subtle with notes of lemon, grapefruit and hazelnut. Fine texture and crisp length, showing lemon meringue pie, grapefruit sorbet, and delicate minerality with a zesty finish. 40% long cool fermentation in stainless steel & 60% fermented in barrel followed by extended lees contact."

Reviews for the 2022 vintage below...

5 Stars & 94/100 Sam Kim, Wine Orbit, April 2023 (2022 Vintage)

"Exquisitely fine and elegant, the wine shows grapefruit, apricot, subtle vanilla and cashew notes with a hint of flinty nuance. The palate displays excellent weight and focus, brilliantly framed by refined texture and vibrant acidity, finishing impressively long and linear. At its best: 2024 to 2032."

93/100 David Walker Bell, WineFolio.co.nz, April 2023 (2022 Vintage)

"The first Chardonnay from Rockburn since the 2013 vintage – this wine from Parkburn and Gibbston. A pale lemon-green in the glass, with an elusive, ethereal perfume of lemon curd, grapefruit, lime zest, apple, cucumber, crushed green herbs and honeysuckle. Light bodied and tightly wound in the palate, lacking muscle, but finding plenty of space and nuance though which some characterful layers do emerge. A flutter of caramel, crushed shell, nougat, preserved lemon and blanched almond



offer much to the taster prepared to listen to the whisper rather than a shout that is the quiet voice of this elegant wine. The finish is wispy, clean and very pure – lasting and persistent."

Rated Excellent & 93/100 Cameron Douglas MS, April 2023 (2022 Vintage)

"There's no mistaking the pure, ripe and cool freshness pf the bouquet with a fine core of white peach, citrus and stone-mineral, fine layers of vanilla and delicately sweet barrel spice. Youthful and new. On the palate there's a satin-cream touch before contrasting acidity, stone and barrel textures chime in. Fruit flavours mirror the bouquet, oak flavours do the same with some very fine tannin textures for extra mouthfeel. Well made, youthful and still developing with best drinking from late 2023 or early 2024 through 2029."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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