

VINO FINO

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SEIFRIED WINEMAKERS COLLECTION BARRIQUE FERMENTED CHARDONNAY 2024



\$28.99

Product Code:	4670
Country:	New Zealand
Region:	Nelson
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay
Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2024 Vintage)

"The nose is generous and inviting. Fresh baked bread, hints of citrus and cinnamon quills. The palate is moreish with hearty rich oak characters wrapping around ripe peach flavours leaving a memorable finish on the wine.

This single vineyard Chardonnay comes from our Rabbit Island vineyard. This vineyard is situated on a wide river flat, about 1.5km from the sea, which helps moderate temperatures. The soil is gravelly sandy loam, which marks the sites of Māori kūmara (sweet potato) beds prior to European settlement in the early 1800s. The Māori transferred and spread fine gravel and sand over the land to provide suitable soils for their kūmara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free-draining. The water table is relatively high, ensuring adequate underground water.

Fruit was harvested and brought to the winery where it was immediately pressed and cooled for a 24 hour settling period. Following this, the juice was racked and warmed before inoculation. Once the ferment was active it was gravity fed to new, one and two year-old French barriques. The wine completed primary alcohol fermentation before undergoing malolactic

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fermentation. During these alcoholic fermentations the barrels were hand-stirred periodically to build palate weight and structure. Following this the wine was left sitting on its yeast lees for a further 12 months before being racked from barrique and prepared for bottling in May 2025. 2024 was simply an outstanding vintage in Nelson - in fact Hermann Seifried has commented that it is perhaps the very best vintage of his 49 seasons in the top of the south! That from a character not known for exaggeration or embellishments. A dry settled growing season meant fruit was harvested in squeaky clean condition, with perfect ripeness and flavours."

5 Stars & 94/100 Sam Kim, Wine Orbit, June 2025 (2024 Vintage)

"Richly fruited and complex, the wine shows golden peach, mango, French vanilla, and roasted hazelnut aromas with a hint of brioche. The wonderfully weighted palate offers terrific weight and plush texture, superbly structured by beautifully pitched acidity, making it delicious and highly enjoyable. At its best: now to 2030."

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