

# VINO FINO

Explore a World of Wine

## SMITH & SHETH CRU WAITAKI CHARDONNAY 2023



\$39.99

Product Code:	5654
Country:	New Zealand
Region:	Waitaki
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay



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Wide  
Delivery



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Vibrant green gold, so bright almost crystal like. Complex aromas of meadow, clover honey, lucerne, yellow flowers alongside intense citrus peel and a hint of cashew. Energetic lemon peel and then a richer lemon meringue pie flavour and distinctive baked biscuit feel. Long, serious and quite dramatic.

Hand picked and whole bunch pressed to tank, then lightly settled overnight prior to being transferred to barrel to complete a wild ferment in French oak, 42% new. 11 months in barrel and then 5 months in tank prior to being bottle unfined and unfiltered in August 2024.

From two Vineyards in the Waitaki Valley a wine growing region 40km inland from the Pacific Ocean on the southern flanks of the Waitaki River. The Carluke vineyard planted in 2012 with clones 15, 548 and 95. The plant density is 2m x 1.3m (4167 vines per ha), rootstock 3309 and SCH, soils with a limestone clay marle. The Tatty Bogler vineyard is cocooned by mountains on all sides, planted with clone 548 on a warm north west slope of ancient white limestone soils, interlayered with river gravels, allowing grapes to truly ripen in this southerly latitude."

#### Rated Outstanding & 95/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"A distinctive and complex bouquet drawing attention to the idea of minerality then fruit with a limestone then floral quality,

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fresh white peach and a frame of citrus. Equally complex and delicious on the palate, taut, dry beginning with a palate squeeze from acidity and mineral then white fleshed fruits and grapefruit. Complex, intriguing and worth exploring more. Flinty with layers of soil and lees enhanced by oak and acidity. Best drinking from day of purchase through 2030+."

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**5 Stars & 95/100 Sam Kim, Wine Orbit, April 2025** (2023 Vintage)

"Gorgeously styled with complexity, the wine shows nectarine, rockmelon, nougat, cashew, and oatmeal characters on the nose, leading to a wonderfully weighted palate offering creamy texture and bright acidity. Harmonious and expansive with a sustained, elegant finish. At its best: now to 2033."

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**93/100 JamesSuckling.com, November 2024** (2023 Vintage)

"Complex aromas of lemon curd, fresh pineapple, hazelnuts and baking spices. The palate is medium-bodied with a creamy texture and bright acidity, giving notes of lime curd, apple pie and flint. Tightly wound and sophisticated. Drink or hold."

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**Bob Campbell MW, Kia Ora Magazine, June 2025** (2022 Vintage)

"An ethereal texture and chalky complexity got me off to a flying start when I first tasted this wine. It has a wonderful purity and a mouth-watering thread of fine, juicy acidity that drives a lingering finish. An outstanding Chardonnay."

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## 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