

SOHO FLEETWOOD CHARDONNAY 2024

Award badge

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\$32.99

Award badge	Product Code:	2861	Closure:	Screw Cap
Award badge	Country:	New Zealand	Unit:	Each
Award badge	Region:	Marlborough	Volume:	750ml
Award badge	Style:	White	Alcohol:	13.5%
Product image	Variety:	Chardonnay	Grape:	100% Chardonnay
			Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

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TASTING NOTES

- Winery notes** (2024 Vintage)

"Mouth filling gorgeous flavours of white & yellow stonefruits entwined with an amalgam of creamy toasted nuts, oak and flint. Beautifully balanced with layers of lacy acidity providing energy & delivering a long sustained finish. An amphitheatre of charm & distinction where everyone loves to love her."
- 5 Stars & 94/100 Sam Kim, Wine Orbit, July 2025** (2024 Vintage)

"Stylish and elegantly fragrant, the bouquet shows white-fleshed nectarine, mango, vanilla, and oatmeal nuances. It's wonderfully weighted and persistent on the palate, delivering refined texture backed by beautifully pitched acidity, making it splendidly structured with a lengthy, engaging finish. At its best: now to 2032."
- Rated Excellent & 93/100 Cameron Douglas MS, July 2025** (2024 Vintage)

"Bright, fresh and pure fruited bouquet, scents and flavours of grapefruit then white nectarine and peach, some fine organic soil qualities then a distinctive lees layer. Near full-bodied with a fine satin texture, flavours of fresh citrus and stone fruits along with a lees backbone return. Youthful and needing development time. Best drinking from early 2026 through 2030."
- 5 Stars & 93/100 Candice Chow, CandiceWineChat.com** (2024 Vintage)

"Fruit from organic certified Carter Vineyard, this Chardonnay is flowing with good energy and tension, fine-textured phenolics laced the creamy mouthfeel and long finish. Elegant aromas of peach, nectarine, grapefruit, roasted hazelnut and flinty spice."
- 5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, July 2025** (2024 Vintage)

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"Bright, even, pale yellow. The nose is elegantly full, with aromas of hazelnut, stonefruit, citrus and flint. Medium-bodied, with aromas of peach and nectarine intermixed, alongside a hint of grapefruit, and complemented by roasted hazelnut and flinty spice. Enlivening acid tension rings a crisp line, carries fine-textured phenolics along a creamy mouthfeel. Elegant closing with a long linger. Match with swordfish and roasted chicken over the next 5+ years. Fermented to 13.5% alc. BioGro Organic certified."

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

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