VINO FINO
Explore a World of Wine

STARBOROUGH SONS OF THE SOIL CHARDONNAY 2024





$21.99

A fantastic opportunity at this discounted price to pick up a wonderfully expressed Chardonnay

Product Code:	4462
Country:	New Zealand
Region:	Marlborough
Sub Region:	Awatere Valley
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

New Zealand is producing some epic Chardonnay up and down the country, and those that love this variety (that's most of you, judging by our sales) are spoilt by the breath of choice and quality that can be obtained without breaking the bank.

Case in point... Starborough, established in the early 1990's is a family-owned winery based in Marlborough's Awatere Valley. They astutely employ the talents of top wine maker Dave Clouston (of Two Rivers fame), to make the wine that is crafted with all the bells and whistles of top shelf Chardonnay.

A fantastic opportunity at this discounted price to pick up a wonderfully expressed Chardonnay that we are sure is going to be a real star hit with customers.

100% Mendoza clone berries with indigenous yeast in a combination of old and new French oak barrels. Lees stirring, full malolactic fermentation and aging for 11 months in barrel (35% new oak) is the stuff normally reserved to high

end Chardonnay, certainly not normally found at this price point.

The resulting wine offers considerable concentration, lovely nutty notes balanced with generous creaminess, layers of citrus and stonefruits with a lovely flowing long finish.

Winery notes (2024 Vintage)
"A full and concentrated Chardonnay with complex flavours of ripe citrus and yellow stone fruits. The textures are fine and the flavours are mouth filling with a strong core that carries to a full, citrus and nutty finish with lemon-curd and toasty oak.

The fruit was whole bunch pressed and settled before undergoing fermentation using wild yeast in a combination of old and new French oak barrels. The wine was lees stirred regularly to build texture and creaminess to the palate. After full malolactic fermentation the wine was aged for 11 months in barrel (35% new oak)."

4 Stars Cuisine Chardonnay Tasting 2026 (2024 Vintage)
"A deeper lemon heading towards gold in the glass with dried florals mingling with bright fruit aromas on the nose. The palate is long with a fine texture and chewy acidity that lifts and carries through to the finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2026 (2024 Vintage)
"Elegant and complex, the enticing bouquet reveals golden peach, lemon peel, vanilla, oatmeal, and biscotti aromas. The palate displays excellent weight and succulent fruit intensity, splendidly supported by creamy texture and finely pitched acidity, making it wonderfully harmonious and satisfying. At its best: now to 2030."

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

188 Durham St South,
Christchurch

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