

VINO FINO

Explore a World of Wine

TAPI CHARDONNAY 2023



\$27.99

Product Code:	31284	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.1%
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

Bright and memorable wines, named after the imperial Mt Tapuae-o-Uenukuor, Tapi(tap-ee), as the locals call it, is a beacon that rises above the famous Marlborough wine region. TAPI wines are true small batch, organic and sustainable. All hands-on processes, all heart.

Winery notes (2023 Vintage)

"On the nose there are notes of lemon, red apple, pear, white peach and flint. On the palate, enjoy the rich concentrated flavours, with bright zest balancing the fruit sweetness. Ripe lemon and white peach flavours, with grapefruit on the finish.

Clone 95, 15-year-old vines, deep Wairau valley silt over greywacke soil, arch-cane pruned, higher density planting 3703 vines per hectare. Handpicked at optimal ripeness, whole bunch pressed, barrel fermented on full juice solids, 100% malolactic fermentation, 10% new oak, 1 year lees aged in oak barrels."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2024 (2023 Vintage)

"Wonderfully ripe and complex, the bouquet shows mango, grilled peach, vanillin oak and brioche aromas, leading to a concentrated palate delivering plush texture combined with beautifully pitched acidity, finishing splendidly long and delicious. At its best: now to 2029."

93+/100 Cameron Douglas MS, September 2024 (2023 Vintage)

"A fine bouquet with a sense of purity and place, the use of only older wine barrels ensures the core aromas of this wine are

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not based on the foundation of oak, but soils and fine fruit with excellent winemaking. Flavours of sweet grapefruit, mandarin, apple and white peach with a fine leesy core that develops palate texture and adds complexity. The palate flavours reflect the bouquet with a definitive acid line, minerality and a dry finish with length and complexity. Best drinking from mid 2025 through 2029."

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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