

# VINO FINO

Explore a World of Wine

## THE BONELINE BAREBONE CHARDONNAY 2023



\$34.99

Product Code:	4906	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.4%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	<a href="#">The Boneline</a>		



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Wide  
Delivery



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"As the name suggests Barebone is our opportunity to produce a stripped back Chardonnay style that showcases the fruit from our site while still being rich in subtle complexities. We achieve this using large berried Chardonnay clones, whole bunch pressing, minimal use of old oak barrels, extended time on yeast lees.

Three qualities define this wine above all else, the first being the fruit aroma/flavour which we want to be subtle and pure. Acid structure is the second like the keystone in stone archway propping up the wine and giving it a mineral salt crunch. Finally yeast derived aroma/flavour and mouthfeel provide balance and intrigue.

The first two parcels were picked on consecutive dates mid-March and whole bunch pressed straight to a stainless steel fermenter and let to ferment wild and at warm temperature. The third parcel was picked, whole bunch pressed into neutral oak barrel and allowed to ferment wild. The fourth batch, again whole bunch pressed, and this time racked off heavy solids before warm fermentation with a neutral yeast strain. All parcels were combined shortly after fermentation and underwent 15 months of ageing on yeast lees. Lees were stirred monthly until Christmas 2023. The wine was then stabilised and bottled mid-winter 2024."

**Rated Excellent & 93/100 Cameron Douglas MS, March 2025**

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(2023 Vintage)

"A lovely bouquet of white fleshed fruits and citrus sitting nicely alongside scents of wood, wood smoke and spice. Clean, fresh, youthful. Youthful, taut and dry on the palate, medium+ weighted with the acid line demanding attention first, then as the palate adjusts the flavours of apple and citrus emerge, pear and grapefruit, white peach and wood spice flavours. On the third and fourth sip the lees flavours and textures begin to emerge. A wine that simply needs time to settle more into itself and develop. Best drinking from lae 2026 through 2033+."

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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