

THE BONELINE SHARKSTONE CHARDONNAY 2024



\$54.99

Product Code:	4332	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.7%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	The Boneline		



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TASTING NOTES

Winery notes (2024 Vintage)

"Complex and finely layered, the nose reveals grapefruit, lime zest and grilled peach, complemented by ripe apricot and delicate almond blossom. Subtle notes of vanilla and French oak spice add warmth and depth, enhancing the fruit without overwhelming its natural expression.

Concentrated yet finely structured, the palate opens with vibrant grapefruit and citrus zest, unfolding into layers of crunchy nectarine and ripe stone fruit. A satin-like texture brings richness and depth through the mid-palate, balanced by a precise line of acidity that provides tension and definition. Understated French oak contributes subtle spice and complexity, while a distinctive saline mineral character carries through to a long, lingering finish. Powerful yet composed, the wine combines concentration, freshness and elegance.

SharkStone Chardonnay is a distinctive expression of our Waipara vineyard, crafted from selected parcels of estate-grown fruit, predominantly Mendoza clone grown on its own roots.

Each parcel is hand-harvested and vinified separately, allowing the individual character of the fruit to develop before blending. The fruit is lightly crushed prior to whole-bunch pressing, enabling gentle juice extraction at low pressure.

VINO FINO

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Controlled oxidative handling before fermentation encourages flavour development, complexity and longevity. Following approximately 24 hours of settling, the juice is racked from its heaviest lees before being transferred to French oak barrels for spontaneous fermentation with indigenous yeasts. Fermentations are allowed to develop naturally, reaching temperatures of up to 24–25°C, encouraging depth and complexity.

The wine matures in French oak, of which 23% is new, bringing subtle oak influence and structural complexity. Approximately 76% of the barrels complete spontaneous malolactic fermentation, with no lees stirring, preserving the wine's natural structure and acidity. Following 12 months in barrel, the individual parcels are blended and transferred to stainless steel, together with their lees, for a further six months of maturation. This extended élevage allows the components to integrate, refining the wine's texture and bringing greater definition to its acidity. The wine is bottled without fining and with only gentle filtration."

Reviews for the 2023 vintage below...

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

"A full richly scented bouquet with barrel spices and roasted stone fruit then baking spices, cashew nut and vanilla. Classic, new and complex. A delicious wine on the palate with flavours of roasted nectarine and peach, grapefruit and baking spices. Full-bodied with vanilla and nut, wood smoke and stony mineral qualities. Well made with fine tannins and medium+ acid line. Best drinking from day of purchase through 2030."

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