

VINO FINO

Explore a World of Wine

TOHU WHENUA MATUA SINGLE VINEYARD CHARDONNAY 2020



\$29.99

Product Code:	5193	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	14.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New Zealand
Wide
Delivery



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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2023
Gold Medal - International Wine Challenge 2025

Winery notes (2020 Vintage)

"Ripe stonefruit and citrus peel characteristics meet in a richly textured Nelson Chardonnay. Subtle hits of hazelnut, flint and spicy French Oak.

Carefully hand-harvested, the grapes were gently whole-bunch pressed. The majority of barrels were fermented with specially chosen yeasts; while a small proportion were left to undergo 'wild' fermentation. Weekly batonage - or lees stirring - promoted yeast autolysis which added both body and complexity. Malolactic fermentation naturally occurred once the weather warmed in the spring. Only the best barrels made the final blend, before filtering and bottling without fining."

Rated Excellent & 95/100 NZ Wine Rater, August 2022 (2020 Vintage)

"Voluminous, intense, complex bouquet with aromas of nectarines, beeswax, wheat bran, buttered ciabatta and white pepper. Decadent, rich, intense, oily-textured wine with ripe peach kernel flavours, plenty of oak but balanced by just the right amount of acidity and a wonderful, long bitter-almond finish. A superb richer style which retains elegance."

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5 Stars Michael Cooper (2020 Vintage)

"Drinking well now, the 2020 vintage was estate-grown at Upper Moutere, hand-picked and barrel-fermented. Bright yellow/green, it is fleshy, rich and savoury, with concentrated, ripe stonefruit flavours, toasty and buttery notes adding complexity, fresh acidity and excellent harmony."

4 Stars Cuisine Chardonnay Tasting, September 2024 (2020 Vintage)

"The reductive nature of this wine is evident on the palate, but it's this style done well as the balance with the fruit and oak is well navigated. The palate is mid weighted with a mouthwatering crunch and a refreshing and juicy finish thanks to the acid present. "

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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