

VINO FINO

Explore a World of Wine

TONY BISH GOLDEN EGG CHARDONNAY 2023



\$49.99

Product Code:	4150	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Tony Bish Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Tony was the first in New Zealand to use concrete eggs for fermentation. Inspired by Chapoutier in France who were the first to use the Egg. Tony got a local concrete maker to experimentally develop these with the first release from 2015.

A true egg shape, these 1600 litre vessels help the circulation of yeast cells during fermentation and showcase the fruit without oak. The most noticeable effect the egg fermentation seems to have is in the wine's texture. There is a real sense of completeness with the flavours and wine filling the whole palate. This is rich, savoury and complex with a small hint of smokiness along with citrus notes. This has lovely energy and poise with acidity driving through the palate. This has another dimension which more than makes up for any absence of oak.

Winery notes (2023 Vintage)

"Pale straw with green highlights. Lifted white flower aromas with lime blossom, honeydew melon, and a flinty dry stone minerality. The palate is energetic with pink grapefruit, honeydew melon juiciness, and a silky textural flow. The finish has a saline mineral quality with fresh and textured acidity leading to a salivating palatableness."

5 Stars & 96/100 Sam Kim, Wine Orbit, October 2024 (2023 Vintage)

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"Elegant and alluring, this seductive wine shows nectarine, lemon pith, green rockmelon and almond meal nuances on the nose with a hint of flinty mineral. The concentrated palate displays brilliant structure and persistency, with delightfully flowing mouthfeel and finely infused acidity. A stunning beauty offering finesse and poise with a prolonged, linear finish. At its best: 2025 to 2035."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2024 (2023 Vintage)

"A fascinating and complex wine with a bouquet that is slow at first to open up then suddenly a rush of aromas that embrace ripe white fleshed fruits, sweet grapefruit, and gentle mineral complexities. A poised and youthful wine touches the palate, first reflecting flavours from the bouquet then showcasing a mineral and sense of place layer. Persistent, taut and textured remains the theme with core flavours from fruits, lees and a fine chalky mouthfeel. Well made, complex and ready to drink from early 2025 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