VINO FINO
Explore a World of Wine

TONY BISH GOLDEN EGG CHARDONNAY 2024



$49.99

Product Code:	4150
Country:	New Zealand
Region:	Hawkes Bay
Style:	White
Variety:	Chardonnay
Producer:	Tony Bish Wines

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.6%
Grape:	100% Chardonnay

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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 (2024 Vintage)
"In 2015, Tony teamed up with a concrete guru and manufactured NZ's first concrete egg fermenters. First invented in France, concrete egg fermenters now populate most winemaking regions of the world, producing wines of purity, focus and incredible texture.

Hand-picked Hawke's Bay Chardonnay was whole bunch pressed, with the free run juice going to ferment in concrete eggs. Egg shaped fermenters keep yeast lees in suspension through the naturally occurring convection currents unique to the egg

shape. Purity of fruit is maintained, richness and texture build, and the wine develops in a way totally different to stainless steel tanks or oak barrels. There is an element of minerality imparted through the winemaking process in concrete eggs that is usually apparent on the finish. Minimally handled through to bottling.

Pristine aromas of citrus blossom and white peach with hints of fresh fig and honeydew melon. There are nuances of fresh herbs such as Tarragon and Marjoram, along with nougat complexity and a mineral note of oyster shells.

The palate is taut and highly finessed with a beautiful textural richness from the time spent in concrete eggs. Layers of flavour unfold with citrus and white peach complemented by nougat, hints of marzipan and cashew nut depth. There is a fine thread of chalky tannins giving a beautiful mineral length that is incredibly long and elegant."

5 Stars & 96/100 Sam Kim, Wine Orbit, July 2025 (2024 Vintage)
"Elegant and poised, the wine showcases white-fleshed peach, lemon pith, oatmeal, and wet limestone nuances on the nose. The focused palate exhibits outstanding concentration and creamy flow, wonderfully supported by fine acidity, finishing splendidly long and refined. It’s chalky and minerally with stunning refinement and persistence. At its best: 2026 to 2036."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2025 (2024 Vintage)
"Pristine, fresh and pure fruited bouquet of ripe citrus and white peach scents, a layer of finesse and complexity from time spent in egg reveals scents of lees and flintiness, white flowers and a mineral seam suggesting limestone and clay. Taut, youthful, crisp and dry as the wine touches the palate. Flavours mirror the bouquet led by grapefruit and lemon pith, apple and white peach. Super fine fruit tannins and a fine layers from time spent in wood then a lees and mineral complexity follow. A lovely wine with excellent potential. Best drinking from late 2026 or early 2027 through 2035+."

18.5/20 Joelle Thomson, June 2025 (2024 Vintage)
"The 2024 Tony Bish Golden Egg ticks those boxes and it has a richness of white peach, a note of caramel and aromas of cedar, subtle oak and a smoky hint that all bring layers of beauty to this complex wine. The egg shaped fermentation vessels keep yeast lees in suspension throughout the winemaking process, adding to the wine's shape, body and textural mouthfeel which is balanced by bright bold acidity. The 2024 vintage is superlative and this wine drinks beautifully now with further potential to age for eight to nine years+. Bravo."

95/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2024 Vintage)
"This is a proud Hawke’s Bay producer, with Bish crediting the long sunny growing season, cool nights and diverse soil types for giving expressive premium styles of Chardonnay. As for how this wine is made, the clue is in the name – free-run juice was fermented in concrete eggs, which kept the yeast lees in suspension due to naturally-occurring convection currents. This maintains fruit purity while building richness and texture into the wine, giving minerality and subtle complexity. On first glance, you might be fooled into thinking this is a restrained style – but it’s not. The fruit is next level, with succulent ripe peach, honeydew melon and red apple, and then there’s an intensity of minerality, freshness and salinity that’s utterly engaging. Something a bit different – and which reflects the passion and experience behind the wine."

95+/100 Dave Brookes, James Halliday's Wine Companion (2024 Vintage)
"Whole-bunch-pressed chardonnay, with the free run heading to concrete egg for fermentation. Bright and purely fruited, with characters of citrus and white peach fruits layered with clover blossom, nougat, almond paste, crushed stone, cashew butter, soft spice and ozone. It's taut and wonderfully focused with a sapid cadence, but what is a recurring theme for me with wines raised in concrete eggs is the calmness to their form. It's a sense that they are comfortable in their own skin... harmonious. Of course, the fact that it's flippin' delicious is a bonus, too!"

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