

VINO FINO

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TONY BISH ZEN CHARDONNAY 2024



\$140

Product Code:	4168	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Tony Bish Wines	Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2024 Vintage)

"Complex interwoven aromas of quince, nashi pear and baked orange with hints of cinnamon, vanilla, honeysuckle and white flowers. There is a savoury background aroma of toasted brioche. The palate is textural with beautifully harmony and balance. Flavours of almond, nutty marzipan, and ripe grapefruit with a very fine chalky thread of tannins. This wine is extremely mouth filling, with sublime silky textural qualities and ripe citrus peel aftertaste.

Hand-picked Chardonnay from Kokako Farms in the Ohiti sub-region were whole bunch-pressed, with only free run juice progressing to ferment in French oak vessels in our temperature-controlled barrel room. Following indigenous ferment the wine underwent spontaneous malo-lactic fermentation."

5 Stars & 98/100 Sam Kim, Wine Orbit, October 2025 (2024 Vintage)

"Exquisitely elegant and sophisticated with delicate poise and alluring complexity, the wine shows white flesh stone fruit, rockmelon, nougat, and oatmeal nuances on the nose, followed by a brilliantly focused palate exhibiting linear mouthfeel and seamless flow. Offering purity and stunning complexity, this is multi-layered and superbly structured, with a persistent, captivating finish. At its best: 2027 to 2039."

Rated Outstanding & 97/100 Cameron Douglas MS, November 2025 (2024 Vintage)

"A wine of absolute purity and finesse. A bouquet that captures the idea of site and soil as well as carefully handled fruit. Scents of stone and clay then a flinty very fine reductive quality followed by white peach and red apple, white flowers and

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fruit spices. Complex and youthful, layered and intriguing. On the palate a fantastic expression, taut and new, dry and salivating, saline and chalky. Flavours of soil and mineral precede those of pomaceous and citrus then stone fruit. Delicious and focused, youthful and long. A sensational wine."

5 Stars & 96/100 Stephen Wong MW, The Real Review (2024 Vintage)

"Decadent aromas of sweet vanilla, ripe orange and white chocolate prepare the way for a full-bodied, rich palate of sappy tangerine, spice and chestnut cream flavours. Decadent, multi-layered, mouth-filling and absolutely crowd-pleasing, this is everything a classic chardonnay drinker could ask for. Easily enjoyable now, there is a density and length here which will reward a decade of cellaring if desired. It will gain more nutty, savoury weight over time."

96+/100 David Brooke, James Halliday's Wine Companion (2024 Vintage)

"If you find yourself in Napier, you must visit Tony Bish's urban winery in the old National Tobacco Company Building. It's a cracking spot and not to be missed. Chardonnay from Kokako Farms in the Ohiti subregion here and it is absolutely gorgeous. Pure white peach, nectarine and citrus fruits, white flowers, clover blossom, clotted cream, roasted cashews, struck flint, crushed stone, vanilla and layers of spice. It's a wine of finesse and a wine in impeccable form, with rich, powerful flavours perfectly in check with the fine, lacy acidity and creamy textural elements. And that finish just sails on for ages. Superb."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2024 Vintage)

"The 2024 Zen Chardonnay is loaded with fruit that feels effortless and understated: yellow peach, green apple, soft leaf sage and caper brine. The palate is texturally complex and worked, with malolactic fermentation notes (that is to say, churned butter, caramel, custard powder, etc.) woven into all aspects of the flavors. Powerful, weighted to the back palate and unfurling in the glass, this is very good."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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