

VINO FINO

Explore a World of Wine

VASSE FELIX PREMIER CHARDONNAY 2023

HOT
PRICE



95

VINO
VALUE

\$39.99



Product Code:	8114	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Western Australia	Volume:	750ml
Sub Region:	Margaret River	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New
Zealand
Wide
Delivery



Free Shipping
for Christchurch
orders \$150.00
and over



Click &
Collect
available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Winery notes (2023 Vintage)

"The quintessential Margaret River Chardonnay, made from a selection of Vasse Felix's premier plots of powerful Chardonnay. Made in the modern Margaret River style of elegance, power and restraint, with the wild complexity which distinguishes Vasse Felix Chardonnay.

Resolved and fine, revealing complex perfumes of lemon custard, accented by a hint of fennel seed and yellow flowers. The beautiful influence of yeast lees is evident, with enticing aromas of shortbread, lemon meringue, and crunchy nectarine. A tight, elegant palate with impressive fruit weight and underlying power. Beautifully mouthwatering, with a subtle saline minerality and polished acidity. The finish is dry and savoury, enhanced by delicate notes of nectarine and wood spice.

Selected Premier sections of Chardonnay from our two vineyards in Wilyabrup and Wallcliffe, both on the lean soil of the coastal ridge, produce concentrated low yielding Chardonnay. Some sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation. The balance were Selectiv harvested and direct pressed with very high solids, cloudy juice, racked to barrel. All batches were fermented with natural yeasts from the vineyard. Each batch was left on lees in barrel for 9 months of maturation with an additional 6 months blended in the cellar for harmonisation before bottling. The majority of our Premier Chardonnay sections are Gingin clone (78%), which offers strength, power and structure and the balance, small sections of Bernard clones 95, 96 and 76 which bring lightness softness and creaminess for ultimate palate comfort."

95/100 Jane Faulkner, James Halliday's Wine Companion, May 2025 (2023 Vintage)

VINO FINO

Explore a World of Wine

"If this chardy were in a rock band, it would be more than a backup singer to the lead vocals of Heytesbury – it would also belt out a few solos. It has its own voice. A little fleshier with white stone fruit but, of course, it comes with grapefruit and ginger flowers, fennel fronds, some neat phenolics and oak spice, the acidity pure and fine. It has delicious leesy/smoky/flavours. It's a lovely drink and there's no need to wait to drink it."

94/100 James Suckling, JamesSuckling.com, October 2024 (2023 Vintage)

"The nose is deeply complex and inviting, with aromas of lemon confit, quince, lime curd and grapefruit rind. The palate is medium-bodied with focused acidity and a generous mouthfeel, giving notes of fresh pineapple, white chocolate nougat, gun smoke and orange blossoms. A good balance of power and freshness."

94/100 Gary Walsh, The Wine Front, February 2025 (2023 Vintage)

"Some struck match, grapefruit, lemon oil, light spicy oak and cashew, honey florals, and fennel. Juicy but tight, with good intensity and flavour, though it's still pretty light on its feet, a little nectarine and honeydew melon in with citrus, creamy cashew, light struck match, with a bright grapefruit tang on a finish of excellent length. A strong release of this wine, I think."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2023 Vintage)

"The 2023 Chardonnay leads with pistachio and white peach, crushed shells and saline acidity. This is really good; it's complex, mouthfilling and sophisticated and massively overdelivers for the money (this, pleasingly, still sits at under \$50 AUD). It's an excellent wine from an excellent season, matured for nine months in French oak barrique, 28% new."

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