

VAVASOUR CHARDONNAY 2024



\$26.99

Product Code:	4031	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Awatere Valley	Alcohol:	14.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2024 Vintage)

"An elegant expression of the Awatere Valley, this wine opens with lifted aromas of white peach and citrus blossom, underpinned by subtle toasty brioche and a distinct maritime salinity. On the palate, layers of ripe nectarine and orchard fruits glide over a foundation of structural minerality. Hints of flinty oak and a creamy, textured mouthfeel are beautifully balanced by vibrant, precise acidity, delivering a long, refined finish that speaks to its cool-climate origins.

Fruit was hand harvested at full maturity and gently whole bunched pressed to stainless steel. Following a short settling period the juice and fluffy lees was run down to French oak barrels and puncheons. Indigenous yeast strains were cultured for each parcel of fruit to enhance characters from the vineyard. Barrels were stirred fortnightly through malolactic conversion to promote textural elements and enhance structure. The wine was matured in oak barrels and puncheons for 10months allowing some for yeast autolysis to occur adding weight and complexity to the wine. The wine was blended in late summer of 2025 and prepped for bottling shortly thereafter."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2025 (2024 Vintage)

"Stylish and complex, the wine exhibits notes of apricot, rockmelon, vanillin oak, and oatmeal on the nose. The palate displays excellent weight and silky flow, splendidly framed by juicy acidity, resulting in a harmonious and elegant profile with a lengthy, satisfying finish. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, July 2025 (2024 Vintage)

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Explore a World of Wine

"Aromas and flavours of fresh peach and lemon, there's a distinctive flinty quality contrasting a creamy satin texture. Medium+ to full-bodied with a seam of wood spice and lees, fine fruit and wood tannins and an earthy wet stone idea. Rather delicious, well made, still developing with best drinking from mid to late 2025 through 2030."

5 Stars & 18.5/20 (93) Candice Chow, Raymond can Reviews, July 2025 (2024 Vintage)

"Bright, even, medium yellow gold. The nose is gently full, with aromas of lemon, stonefruit, roasted almond shavings and minerals. Full-bodied, aromas of apricot and lemon, flow with invigorating acidity, alongside lemon peels, almond shavings, and spice. A mouth-filling, creamy palate grazes the bright fruit and lends a long, satisfying finish. This creamy Chardonnay is broad, with bright fruit and generous aromatics. Match with lemon chicken and fish with burre blanc sauce over the next 3+ years. Fermented to 14.5% alc."

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

188 Durham St South,
Christchurch

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