

VINO FINO

Explore a World of Wine

ASKERNE RESERVE CHARDONNAY 2022



Original price was: \$38.99. ~~\$32.99~~ Current price is: \$32.99.

Cloaked in Gold



Product Code:	2896	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Askerne Estate Winery		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2023

Gold Medal & 95/100 - Decanter World Wine Awards 2024

Gold Medal - The National Wine Awards of Aotearoa New Zealand 2023

Gold Medal - Aotearoa Regional Wine Competition 2023

Gold Medal - Hawkes Bay Wine Awards 2023

Cameron Douglas MS Top 12 Hawke's Bay Chardonnay Collection 2022

With such an impressive list of awards it is probably not a surprise that this is one of our most popular chardonnays at this price point. The juicy Hawkes Bay fruit characters (think peaches and nectarines) come through and backed by layers of spicy oak and complex winemaking flavours with a hints of flintiness. So tasty!

Winery notes (2022 Vintage)

"Intense aromas of stone fruit and ripe citrus, layered with scented floral spice, vanillan sweetness and limey mineral notes. The palate is full and textural, but tight and structured with rich oak spice, bright and concentrated citrus flavours and a juicy

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acidity that providing wonderful length.

The fruit for this wine is a blend of Clone 548 (39%) , Mendoza (33%) an Clone 15 (29%) grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and completed 100% malolactic post ferment. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 32% new French oak component, and 25% 2nd fill."

Rated Outstanding & 95/100 Cameron Douglas MS, July 2023 (2022 Vintage)

"Complex and detailed bouquet with layers of fresh stone fruits and white fleshed tree fruits, some grapefruit and a light reductive gun flint quality. Complex and new. As the wine touches the palate textures of silk and cream, a near full-bodied mouthfeel with flavours that reflect the bouquet - stone and citrus fruits, a mix of baking spice and moderate toasty barrel influences. Complex and young still, great mouthfeel and finish. A lovely wine with best drinking from 2024 through 2030."

95/100 Judges' Comments, Decenter World Wine Awards 2024 (2022 Vintage)

"Captivating flavours of tart peach and citrus laced with smoky cashew nut and toasted oak and underscored by a lustrous lemon fusion which bristles towards the end."

5 Stars & 94/100 Sam Kim, Wine Orbit, May 2023 (2022 Vintage)

"Complex and seductive, the wine shows grilled stone fruit, French vanilla, cedar and brioche aromas on the nose, followed by a concentrated palate offering plush texture and creamy mouthfeel. Wonderfully harmonious and richly expressed, making it highly enjoyable. At its best: now to 2029."

93/100 David Walker Bell, WineFolio.co.nz, July 2024 (2022 Vintage)

"Grapefruit, lemon oil, almond, fennel, apple danish and oyster shell on the nose. A fresh acidity immediately, with those citrus flavours accented and given real drive through the palate. Plenty of minerality with crushed shell and a dry pithiness. There is also a warmer, spicy side, that comes through later, and adds to the character and complexity you'll find on offer."

4 ½ Michael Cooper (2022 Vintage)

"The vigorous, estate-grown 2022 vintage was fermented and lees-aged for 10 months in French oak barrels (32 per cent new). Pale gold, it is fragrant and full-bodied, with strong, fresh, peachy, mealy, toasty flavours, lively acidity and very good complexity. It needs time; best drinking 2025+."

4 ½ Stars & Top 10 Cuisine Chardonnay Tasting 2023 (2022 Vintage)

"The nose is warm and toasty with a smoky, savoury complexity and aromas of bright peach and pink grapefruit that come through to the palate against nutty almond flavours and well-presented oak characteristics. Rich and layered, the flavours keep unfolding and delighting through to the lengthy finish."

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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Christchurch