

VINO FINO

Explore a World of Wine

ATAAHUA CHARDONNAY 2023



\$32.99

Product Code:	5938
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Chardonnay
Producer:	Ataahua Wines

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Grown in Waipara, this Chardonnay was made from fruit grown on the Waipara River Terraces on very mature vines. The fruit was picked in early April, pressed and the juice allowed to settle under cool temperatures over night. The clear juice was transferred to well seasoned oak barriques where it underwent a natural fermentation. For 10 months the chardonnay lees were stirred in the barrel once a month, resulting in greater texture and mouth feel in the wine. A large component of this chardonnay has been through malo-lactic fermentation to soften the natural acids and add a delicious creamy texture and flavour.

A delicious medium bodied wine showing flavours reminiscent of ripe citrus and fresh stonefruit with a lingering finish. This wine is great served with crispy skin salmon or chicken, or even better with fresh scallops. Enjoy lightly chilled."

Reviews for previous vintages below...

92/100 Cameron Douglas MS, August 2023 (2022 Vintage)

"A full-bodied richer style of Chardonnay with a bouquet of peaches and nut, toasty barrel and a creamy-cheese, vanilla custard quality. There's spice and toasted wood as well as a burnt butter quality. The weight and creaminess on the palate is contrasted by the acid line and newer barrel flavours suggesting vanilla and nut. Balanced, well made and ready, a wine that should continue to develop its trajectory for nutty, rich and creamy textures with best drinking from 2024 through 2030."

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91/100 Sam Kim, Wine Orbit, July 2023 (2022 Vintage)

"Generously fruited and inviting, the bouquet shows golden peach, mango, vanilla and roasted hazelnut aromas with a hint of oatmeal complexity. The palate displays succulent fruit flavours with beautifully rounded mouthfeel, finishing soothing and comforting. At its best: now to 2027."

5 Stars Michael Cooper (2021 Vintage)

"The finely crafted 2021 vintage is already delicious, but ageworthy too. Hand-harvested and fermented with indigenous yeasts in seasoned oak barrels, it is fragrant and full-bodied, with lovely vigour and depth of fresh, peachy, citrusy flavours, complex and savoury, and a very persistent finish. Offering great value, it should be at its best 2024+."

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