

# VINO FINO

Explore a World of Wine

## BLACK ESTATE HOME CHARDONNAY 2023



Original price was: \$49.99.**\$47.99**Current price is: \$47.99.

Product Code:	5386	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Organic
Producer:	<a href="#">Black Estate</a>		



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Wide  
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### TASTING NOTES

**Black Estate winemaker Nicholas Brown has been awarded 2022 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine**

#### Winery notes (2023 Vintage)

"Home Chardonnay 2023 is now a combination of both younger and older blocks at Home vineyard. We have seen the young vines block express more character of the Home site over the last few years as the vines roots grow deeper so we decided it was time to combine the block with half of the older block. Characteristics of suppleness, some weight and a saline texture, with lively cool climate acidity are hallmarks of this vineyard.

Pale straw/white gold hue. Fresh, delicate aromas of wild strawberry, melon, nectarine, and straw. The palate is full bodied, concentrated and textural with white peach, yuzu, and honey with vibrant saline characters. This is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2030.

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The pressed juice was settled for 24 hours and then transferred to seasoned 500L barrels made from tight grained French oak. 21 percent were new. No additions were made to the juice except vineyard derived yeast propagated from a vineyard starter from the Home vineyard. The wine

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matured on fermentation lees and then went through full Malo-lactic fermentation in early spring. The wine was blended to tank after 8 months in barrel, allowed to settle for one month and then bottled without fining or filtration. 40 ppm of sulphur dioxide (sulphites) was added."

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## 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

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