

VINO FINO

Explore a World of Wine

BLACK ESTATE HOME CHENIN BLANC 2022



Original price was: \$72.99. ~~\$64.99~~ Current price is: \$64.99.

Product Code:	4177	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.0%
Style:	White	Grape:	100% Chenin Blanc
Variety:	Chenin Blanc	Natural:	Natural Wine
Producer:	Black Estate		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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 (2022 Vintage)

"Straw/ gold hue. Aromas of mountain beech honeydew, baked apricot, white clover and brioche. The palate is bright, fruity, complex, and powerful with flavours of blood orange, vanilla, blackcurrant leaf, liquorice and lanolin. This is an unfiltered and un-sulphured 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."

Reviews for previous vintages below...

Rated Outstanding & 95/100 Cameron Douglas MS, August 2022 (2020 Vintage)

"Pure, bright, perfumed, fruity and varietal bouquet. There's no mistaking the fragrances of apple and mineral, white flowers and fine lees textures in the aromas. Delicious on the palate with a new wine mouthfeel, flavours dance across the palate with the help of the acidity layering in freshness and pizzazz as well. A very young wine with a tautness that needs time to relax and fruit freshness that needs time to settle. Best drinking from late 2023 through 2033+. This wine will last and

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develop more complexities over time."

94/100 James Suckling (2019 Vintage)

"Beautifully pure aromas of chamomile, lemon peel and sliced apple with some light pie-crust notes, too. The palate has a very powerful and focused delivery of crisp apple and lemon flavours. Long lines of acidity enliven the finish. Drink or hold."

5 Stars Michael Cooper (2018 Vintage)

"Certified organic, the distinctive 2018 vintage was estate-grown at Omihi, hand-picked, barrel-fermented with indigenous yeasts, and bottled unfinned and unfiltered. Light gold, it is a mouthfilling, youthful, energetic wine with a strong surge of ripe, peachy, slightly spicy flavours, a subtle seasoning of oak adding complexity and a crisp, bone-dry, lasting finish. Best drinking 2022+."

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