

COLLABORATION AURULENT CHARDONNAY 2023



Original price was: \$44.99.\$39.99Current price is: \$39.99.

| Product Code: | 8061 | Closure: | Screw Cap |
|---------------|-------------|----------|--------------------|
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Style: | White | Alcohol: | 13.5% |
| Variety: | Chardonnay | Grape: | 100% Chardonnay |







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TASTING NOTES

Proprietor and winemaker Julianne Brogden, is the one woman driving force behind Collaboration Wines, working with a handful of dedicated Hawke's Bay growers to craft fine wine. The inspiration for Collaboration Wines grew from the experiences Julianne had working for small, dedicated family run wineries in Napa Valley, USA and Margaret River, Western Australia.

These small-scale wineries showed that equipped with a hands on approach and a devotion to quality it is possible to make great wine. The realisation that smallness was not a barrier but could be an asset in producing wines of great quality sparked a desire in Julianne to craft exceptional wines from her home region of Hawke's Bay, New Zealand.

Winery notes (2023 Vintage)

"Beautiful intense citrus fruits interwoven with fine French oak and a lovely bready, yeasty character. Soft, fine, creamy & textural palate with a refreshingly dry, lemon pith and saline finish. A complex wine that continues to unfold."

Reviews for previous vintages below...

Rated Outstanding & 96/100 Cameron Douglas MS, October 2023 (2022 Vintage)

"Fantastic bouquet, classic Aurulent complexity with ripe stone fruit, a touch of cashew and lemon scents, layers of lees and



soft brown barrel spices from barrel. The bouquet is full and elegant overall. On the palate a satin and raw silk touch with textures from acidity and barrel, lees and core fruit flavours that reflect the bouquet. Dry with plenty of weight and length. A very modern expression of Chardonnay with attention to detail, judicious use of oak, finesse and texture from the lees work, fine tannins and deliciously textured mouthfeel. No food needed, just enjoy. Best drinking from 2024 through 2030."

5 Stars Michael Cooper (2021 Vintage)

"This consistently classy wine is harvested from 'select vineyards' and handled in French oak casks. Already highly enjoyable, but well worth cellaring, the 2021 vintage is a bright, light lemon/green wine, fragrant and full-bodied. Concentrated and savoury, it has rich, ripe, peachy, mealy, slightly buttery and toasty flavours, fresh, balanced acidity, and excellent complexity and length. Best drinking mid-2023+."

94/100 Bob Campbell MW, The Real Review (2021 Vintage)

"Taut, high-energy chardonnay with grapefruit, green apple, oyster-shell, ginger and nutty yeast lees flavours. A vibrant, mouth-watering wine that is certainly approachable now but should age well for a few years at least."

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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