

CREAMERY BARREL FERMENTED CHARDONNAY 2022



Original price was: \$29.99.**\$24.99**Current price is: \$24.99.

Product Code:	7488	Closure:	Cork
Country:	United States	Unit:	Each
Region:	California	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay







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TASTING NOTES

With a name like The Creamery, it should come as no surprise that this is a deliciously full-bodied, lusciously rich Chardonnay. 100% barrel fermented, 100% malolactic fermentation and aged 7 months in oak imparts the creamy-smooth texture for which it's named and adds hints of honey, toast, and vanilla biscuit to the vibrant peach and Meyer lemon flavours.

Reviews for previous vintages below...

5 Stars & 94/100 Sam Kim, Wine Orbit, August 2022 (2020 Vintage)

"It's seductively appealing on the nose with mango, baked fig, vanillin oak and caramel aromas, leading to a wonderfully flavoursome palate delivering excellent weight and persistency. Generously rounded and highly enjoyable. At its best: now to 2025."



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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