

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL CHARDONNAY 2022



Original price was: \$34.99. ~~\$28.99~~ Current price is: \$28.99.

Elephant Hill are quickly making a name for producing impressive Chardonnay...

Product Code:	4931	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		
Producer:	<a href="#">Elephant Hill</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Elephant Hill is recognised as one of the star wineries in the Hawkes Bay gaining recognition and accolades for many of their wines. The new vintage Elephant Hill Chardonnay 2022 is outstanding, showing fantastic presence, length, balance and texture. It has a fruit purity at its core but it is very much a multi layers Chardonnay with well-judged savoury elements.

#### Winery notes (2022 Vintage)

"Chardonnay is our flagship white variety at Elephant Hill. Classic, fresh seaside Chardonnay with a small portion from our warmer inland Earth side adding richness. Racy and flavoursome with piercing citrus, underlying peachy ripe notes. Mouthwatering and concentrated, elegant and refined."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, December 2023 (2022 Vintage)

"Elegant and complex, the inviting bouquet shows nectarine, lemon peel, nougat and oatmeal nuances, leading to a finely

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flowing palate offering excellent weight and persistency. Brilliantly framed by refined texture and juicy acidity, finishing splendidly long and satisfying. At its best: now to 2030."

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**Rated Excellent & 94/100 Cameron Douglas MS, December 2023** (2022 Vintage)

"Another excellent expression of Chardonnay from the EH stable, aromas and flavours of quince and peach, a spiced barrel and burnt butter & raw cashew-nut quality and mineralised clay and stone soils imagery. A firm texture as the wine touches the palate with a mix of fine tannins and core fruit flavours of grapefruit and peach then reflections of what the bouquet suggested. Plenty of acidity and a fine saline quality. The less is more selection of older barrels, and like a few new as well, are well placed to allow the core attributes of this wine to revolve around variety and site first. A delicious wine well suited to food or just enjoy on its own - as I did. Best drinking from early 2024 through 2029."

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**4 ½ Stars Michael Cooper** (2022 Vintage)

"Promoted as 'classic, fresh seaside Chardonnay', the youthful, vibrant 2022 vintage was estate-grown, and fermented and lees-aged in tanks (80 per cent) and seasoned French oak casks. Bright, light lemon/green, it is full-bodied, with concentrated, ripe, peachy flavours to the fore, savoury notes adding complexity, fresh, balanced acidity and a dry, lingering finish. Already drinking well, it should be at its best 2025+."

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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