

VINO FINO

Explore a World of Wine

ELEPHANT HILL CHARDONNAY 2023



TOP
SELLER



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

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

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|---------------|-------------------------------|----------|-----------------|
| Product Code: | 4931 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Sub Region: | Te Awanga | Alcohol: | 13.0% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |
| Producer: | Elephant Hill | | |



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 2023 another fantastic offering, 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 (2023 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. 100% handpicked Chardonnay, mostly handpicked and then fermented in a mix of tank and barrel, with partial malolactic and extended time on light lees. 19% aged in new French barrique for 11 months. "

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2024 (2023 Vintage)

"Elegant and complex, the inviting bouquet shows white flesh peach, lemon peel, nougat and hazelnut aromas, followed by a

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finely textured palate delivering juicy fruit flavours with well-pitched acidity, finishing long and harmonious. Beautifully styled and expressed with finesse. At its best: now to 2028."

92+/100 Cameron Douglas MS, June 2024 (2023 Vintage)

"Bright, refreshing and precise with a bouquet and palate of white peach and sweet grapefruit, there's an orange and vanilla custard idea, then a mineral white flowers lift. Fine fruit tannins, fine lees and plenty of acidity fill the palate with a satin texture and fleshy mouthfeel. A lower new oak layer puts emphasis on the core fruit impressions. Balanced and well made with best drinking from late 2024 through 2028+."

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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