

VINO FINO

Explore a World of Wine

ELEPHANT HILL RESERVE CHARDONNAY 2019



Award badge and or type unknown

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Original price was: \$59.99. ~~\$29.99~~ Current price is: \$29.99.

UNPRECEDENTED PRICING ON PREMIUM AGED HAWKES BAY CHARDONNAY

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|---------------|-------------------------------|----------|-----------------|
| Product Code: | 4728 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Sub Region: | Te Awanga | Alcohol: | 13.4% |
| 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

The Elephant Hill Reserves are a special barrel selection that sit between the Estate series and the super-premium Icons

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range - and are only released when the conditions are absolutely perfect.

We are huge fans of Elephant Hill Chardonnays and the 2019 Reserve is up there with the very best. Powerful, but refined and sophisticated as all great wines are... The reviews below say it all!

Winery notes (2019 Vintage)

"Grapes from our Te Awanga and Bridge Pa vineyards were hand-picked and whole bunch pressed. Barrel fermentation and ageing for 12 months has produced a wine of elegance and purity."

Rated Outstanding & 95/100 Cameron Douglas MS, August 2024 (2019 Vintage)

"An excellent and very enticing bouquet of white fleshed orchard fruits, lemon and peach. Layers of fine lees and oak mingle with a gravel and dark clay soil layers adding complexity and power. Dry, full-bodied and intense with flavours and textures from fine tannins and medium+ acidity framing the core flavours of baking spice and citrus then peaches and baked apple qualities. The lees and acidity along with tannins and core varietal qualities deliver a wine with length and complexity. Well made with best drinking from 2024 through 2030."

5 Stars & 95/100 Sam Kim, Wine Orbit, August 2024 (2019 Vintage)

"Immensely complex and enticing, the bouquet shows golden peach, mango, vanilla and toasted almond characters with a hint of brioche. It's concentrated and wonderfully weighted on the palate, delivering outstanding depth and persistency. Wonderfully structured by beautifully infused acidity, finishing persistent and satisfying. At its best: now to 2030."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, September 2024 (2019 Vintage)

"Bright, even, pale yellow gold with depth. The nose is gentle and precise, with aromas of yellow stonefruit, melon, cashew butter and citrus peels. Full-bodied, aromas of peach and nectarine melded with lemon zest, cashew butter, blossom and a suggestion of melon. Fine-textured phenolics flow smoothly with creamy attributes and acid precision, leaving a silky textured mouthfeel. This 5-year-old Chardonnay is elegantly expressed, with a harmonious integration of enlivening acidity and concentrated fruit elevated by toasty oak details and development. Match with pork stew and roasted guinea fowl over the next 5+ years. Handpicked, 83% SEA vineyard (Te Awanga) and 17% EARTH vineyard (Bridge Pa) whole bunch pressed naturally fermented in French oak barrels, aged 12 months in barrels, 28% new oak, then a further 7 months on light lees in tank before bottling. 13.5% alc."

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

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Christchurch