

VINO FINO

Explore a World of Wine

ELEPHANT HILL RESERVE CHARDONNAY 2021



\$41.99

Product Code:	4728	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		
Producer:	Elephant Hill		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

The Elephant Hill Reserves are a special barrel selection that sits between the Estate series and the super-premium Icons range - and are only released when the conditions are absolutely perfect.

We are huge fans of Elephant Hill Chardonnays and the 2021 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 (2021 Vintage)

"2021 completes a trifecta of outstanding Hawke's Bay vintages. Warmer than average overall in early summer and dry through to late summer and a cool dry autumn, helped retain elegance, natural acidity and balance. Fresh, concentrated and complex whites, and pure, ripe and elegant reds. All ageworthy and long lived wines.

100% handpicked Chardonnay, whole bunch pressed and all fermented in French oak barrels (18% new). Aged 11 months in barrel and an extended period in tank on light lees before bottling."

Rated Outstanding & 95/100 Cameron Douglas MS, December 2024 (2021 Vintage)

"Complex, ripe, vibrant and spicy bouquet with aromas of peaches and lemon pith, a sea air and soil smoke quality then scents of barrel with clove and nutmeg. A lovely weight and mouthfeel with acidity and tannins in harmony with the fruit,

VINO FINO

Explore a World of Wine

flavours reflect the bouquet led by citrus then stone fruit. Well made with excellent drinking from 2024 through 2029."

5 Stars & 94/100 Sam Kim, Wine Orbit, November 2024 (2021 Vintage)

"Elegantly styled with enticing complexity, the wine shows nectarine, lemon peel, vanilla, roasted almond, and oatmeal nuances on the nose. The palate displays excellent weight and focus, beautifully framed by finely pitched acidity, making it wonderfully structured and persistent with delectable flavours. At its best: now to 2029."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, December 2024 (2021 Vintage)

"Bright, even, pale yellow. The nose is voluminous, with aromas of lemon, grilled pineapple, struck match, toast and spice. Medium-full bodied, aromas of lemon, grapefruit peels and grilled pineapple entwined with struck match, toast and roasted hazelnut. The zingy acid tensility drives length and precision. Toasty details enrich the fruit and fill the palate with a rich and silky mouthfeel. This Reserve Chardonnay is rich with toasty charms and tension. Match with roasted pork and grilled chicken over the next 6+ years. Fermented to 13.5% alc."

93/100 Stephen Wong MW, The Real Review, February 2025 (2021 Vintage)

"Still retaining a whiff of flinty reduction, this taut and sinewy modern expression of chardonnay brings together elegant, mid-weight flavours of green plum, apple, lemon zest and oyster-shell which dry towards the back to dusty oak. A steely core of salinity drives through the palate from start to finish. This stylishly restrained number is just approaching drinkability and will comfortably gain complexity over the mid-term."

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