

ELEPHANT HILL SALOMÉ CHARDONNAY 2021





Original price was: \$101.99.\$89.99Current price is: \$89.99.

Product Code:	4831	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100%
Producer:	Elephant Hill		Chardonnay







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TASTING NOTES

5 Stars Michael Cooper, October 2023 (2021 Vintage)

"The outstanding 2021 vintage was estate-grown and hand-harvested at Te Awanga (80 per cent) and in the Bridge Pa Triangle (20 per cent), and fermented and matured for a year in French oak casks (40 per cent new). Bright, light lemon/green, it has a fragrant, complex bouquet. Mouthfilling, it has intense, vigorous, peachy flavours, seasoned with biscuity, slightly toasty oak, balanced acidity, and a long, savoury finish. A refined, structured wine with hidden depths, it's still unfolding and well worth cellaring to mid-2025+."

Rated Outstanding & 97/100 Cameron Douglas MS, October 2023 (2021 Vintage)

"A very complex bouquet that begins to reveal its layers once in glass for around ten minutes. Aromas of apples and salty stones, white peach and citrus zest. The impact of new oak is revealed with a toasty white smoke and baking spice package of scents, vanilla and raw cashew nut. There's a core of umami scents that can only come from the synergies of soil, fruit, wood and outstanding winemaking. On the palate an exceptional wine with a youthful tautness and squeeze then flavours of stone-fruit and nut, citrus and barrel spice, fine tannins and acidity. A weighty wine on the palate with a youthful energy and drive along with a complex and dry finish. Best drinking from late 2024 through 2033. A wine that offers exceptional value."



"Bright, pale yellow-gold, even colour throughout. The bouquet is enticing and layered, with aromas of stonefruit, citrus, delicate floral, sweet spice and integrated nutty elements. Full-bodied, aromas of apricot, lemon sherbet and lemon curd melded with roasted hazelnut, brown butter and sweet spice. The acidity is tangy with tension and drive, cutting through a weighty palate and lending a lengthy finish with a hint of saline and delicate spice. This Chardonnay is complex and rich with integrated elements, and acid precision drives a lasting finish. Match with crayfish ravioli and king mushrooms over the next 10 years. Fruit from 80% Sea vineyard in Te Awanga, 20% Earth vineyard in Bridge Pa, 80% clone 12, 20% Mendoza, whole bunch pressed to barrel, fermented to 14% alc, partial MLF. Aged 12 months in barrel, 40% new oak, occasional stirring, further 5 months in tank rested on light lees. 110 cases produced."

5 Stars & 95/100 Bob Campbell MW, The Real Review, September 2023 (2021 Vintage)

"Concentrated chardonnay from a top Hawke's Bay vintage with a salty tang, lemon curd, grapefruit, ginger, and nicely integrated spicy French oak. Deliciously drinkable now although the wine will benefit from 5 or 6 years in bottle if you prefer a seamless texture and greater complexity."

5 Stars & 97/100 Sam Kim, Wine Orbit, September 2023 (2021 Vintage)

"This is immensely complex and alluring with tropical fruit, ripe citrus, subtle spice, cedar and savoury pastry characters on the nose. The impressively concentrated palate delivers richly textured mouthfeel, beautifully framed by juicy acidity. It's seamless and gorgeously flowing with a sustained, gratifying finish. A blend of Te Awanga (80%) & Bridge Pa (20%). At its best: 2024 to 2035."

19/20 Joelle Thompson, JoelleThompson.com (2021 Vintage)

"This is an exceptional Chardonnay from Hawke's Bay and has all the complexity and character of a great Chablis. Complex layers of savoury, creamy, citrusy notes add character to this rich, creamy, full bodied wine. Its elevated acidity adds a tangy taste to every sip and is beautifully balanced by its full body. Salomé is a blend of grapes grown at the Sea Vineyard at Te Awanga for 80% with the balance from Earth Vineyard at Bridge Pa); all hand picked and whole bunch pressed with natural fermentation (no added yeasts)."

CONTACT VINO FINO

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https://vinofino.co.nz

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