

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL SEA CHARDONNAY 2020



\$59.99

Product Code:	5858	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

#### Winery notes (2020 Vintage)

"The SEA wines are grown beside the winery at Te Awanga, within a couple hundred metres of the Pacific Ocean. The coastal influence produces wines that are refreshing and beautifully aromatic, with a distinct, saline mineral edge. This limited release wine is a wonderful example of cool, coastal Hawke's Bay Chardonnay from a fabulous vintage.

100% Sea vineyard (Te Awanga). 88% clone 15, 12% clone 95, handpicked on 7/3 and 14/3. Whole bunch pressed to barrel, natural primary ferment, partial malolactic (natural). 18 moths on light lees, occasional stirring, 12 moths barrel (25% new), 6 moths in tank."

#### 5 Stars Michael Cooper (2020 Vintage)

"Estate-grown and hand-picked at Te Awanga, the very classy 2020 vintage was fermented and matured for a year in French oak casks (25 per cent new). Bright, light yellow/green, it is fragrant and full-bodied, with deep, vibrant, stone fruit flavours, mealy, complex, harmonious, and long. Still unfolding, it is a stylish, very savoury wine, likely to be at its best from 2024 onwards."

#### 5 Stars & 95/100 Bob Campbell MW, The Real Review (2020 Vintage)

"Taut, yet ethereal wine with lime zest, lemon blossom, salty/oyster shell/mineral, hazelnut, and spicy oak flavours. Very Chablis-esque, From a coastal vineyard at Te Awanga. 12 months in barrel, six months in tank, all on light lees."

#### 5 Stars & 95/100 Sam Kim, Wine Orbit, October 2022

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(2020 Vintage)

"Gorgeously styled and expressed, the wine shows apricot, rockmelon, nougat, savoury pastry and lemon peel aromas on the nose. The palate has a wonderful weighty mouthfeel combined with creamy texture and bright acidity, finishing impressively long and expansive. At its best: now to 2030."

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**95/100 David Walker Bell, WineFolio.co.nz, May 2022** (2020 Vintage)

"Briney, with a delicious crushed shell note immediate on the nose. Aromas of citrus, with hay, orange blossom, pear and chestnut. Lively, with a youthful zest and purity into the palate. Great acid line and purity, as well as a good dose of personality."

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**Rated Excellent & 94/100 Cameron Douglas MS, October 2022** (2020 Vintage)

"There's a rush of aromas from vanilla and oak baking spices, smoke and stony soils then fresh juicy stone fruits from peaches to apricot then apple and grapefruit peel. Youthful, new and enticing. Full-bodied with a satin through coarse silk texture, warm and generous with a saline touch to the acidity. Flavours of peaches and oak interact with a lushness to the fruit and bite to the oak. Fine tannins and medium+ acidity, weight and intensity, power and impact. Oak and vanilla, stone fruits and wood spices, a brazil nut butter quality, plenty of weight and texture with a long finish. Youthful, well made and ready to drink or cellar for another 1-3 years. Best drinking from late 2023 through 2030."

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**5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, October 2022** (2020 Vintage)

"Bright, pale straw yellow with a faint green sheen, even colour throughout. The nose is elegantly full, with power, citrus, stonefruit and hazelnut aromas interweaving, underlying pastry and creamy lees. Full-bodied, aromas of lemon curd, apricot and a suggestion of pineapple enriched by roasted hazelnut, pastry and delicate spice. The wine is powerful with weight, tension, and quality new oak provides an unctuous mouthfeel and lends a sweet-fruited, long finish. This Chardonnay shows tension from the Te Awanga coastal influence and a powerful palate with new oak and sweet fruit. Will benefit from further ageing. Serve decanted and match with roast guinea fowl and crayfish mornay over the next 8+ years. 100% fruit from Sea vineyard in Te Awanga, 88% clone 15 & 12% clone 95, whole bunch pressed to barrel, naturally fermented to 14% alc, partial MLF, aged 18 months on light lees, 12 months in barrel, 25% new oak and 6 months in tank. 575 cases produced."

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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