

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL SEA CHARDONNAY 2021



Original price was: \$69.99.~~\$59.99~~Current price is: \$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 (2021 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."

#### 5 Stars & 96/100 Sam Kim, Wine Orbit, September 2023 (2021 Vintage)

"Gorgeously elegant and enticing, showing white flesh stone fruit, oatmeal, roasted cashew and lemon peel aromas, it's exquisitely focused and graceful with refined texture and bright acidity, finishing persistent and linear. From their Te Awanga vineyard. At its best: 2024 to 2033."

#### Rated Outstanding & 95/100 Cameron Douglas MS, October 2023 (2021 Vintage)

"An immediately enticing bouquet of white and yellow orchard fruits, stones and sea air, apple and baking spice of barrel. There's a light smoky quality to the bouquet too from wood and some finer lees complexities. Complex and youthful. On the palate a silky texture touches first with contrasting power and energy from acidity and finer wood tannins. The lees suggestion develops in combination with oak, salinity, roasted nut, and core fruit flavours reflective of the bouquet. A fantastic wine, modern and expressive of place with a focus on mouthfeel, variety, freshness and complexity. Best drinking from late 2024 through 2029."

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## 5 Stars Michael Cooper, October 2023 (2021 Vintage)

"Estate-grown and hand-harvested at Te Awanga, the savoury, youthful 2021 vintage was fermented and matured for a year in French oak casks (57 per cent new). Bright, light lemon/green, it has an invitingly fragrant bouquet. Mouthfilling and rich, it is an energetic wine, with concentrated, peachy, citrusy flavours, seasoned with biscuity oak, good acid spine and a long finish. Best drinking 2025+."

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## 5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, October 2023 (2021 Vintage)

"Bright, even, pale yellow. The nose is enticing and complex, aromas of light struck-match overlying citrus, zest and delicate spice. Medium-full bodied, aromas grapefruit, lemon curd intertwined with zest, sherbet, delicate spice, unfolding roasted hazelnut and struck-match. The struck-match portion is well-managed and uplifting; zingy acid tension enlivens and drives a long, salivating finish. This Chardonnay possesses excellent energy, tension and well-balanced components on a fine-textured, focused palate. Match with crab linguine and oyster tempura over the next 8+ years. Fruit from 100% Sea Vineyard in Te Awanga, 100% clone 15, whole bunch pressed to barrel, fermented to 14% alc, partial MLF, aged 12 months in barrels, 57% new oak, occasional stirring, plus 5 months in tank rested on light lees. 155 cases produced."

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

"The initial aroma delivers a salty, sea air tang together with oyster shell, lemon blossom and nicely integrated spicy oak. Fine-boned, vibrant wine with an ethereal texture and appealing lengthy finish."

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## 18.5/20 Joelle Thompson, JoelleThompson.com (2021 Vintage)

"Bold flavours of ripe citrus give way to smooth creamy nuances and a full body with bright acidity giving this wine great length of flavour. Its flavours are text book cool climate thanks to the coastal breeze from the Sea Vineyard on the coast Te Awanga, south of Napier. All grapes were hand picked, whole bunch pressed to barrel where they went through a natural ferment with no added commercial yeasts. Balance here is beautiful due to the influence of malolactic fermentation during 12 months maturation in oak barrels, 57% new."

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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