

VINO FINO

Explore a World of Wine

ELEPHANT HILL SEA CHARDONNAY 2022



\$59.99

Product Code:	5858	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



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TASTING NOTES

Cameron Douglas MS Top 12 Hawkes Bay Chardonnay Collection 2022

Winery notes (2022 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 & 95/100 Sam Kim, Wine Orbit, October 2024 (2022 Vintage)

"A magnificent expression, the inviting bouquet shows white flesh stone fruit, lemon pith, nougat, cashew and a hint of flinty aromas. It's concentrated and focused in the mouth, delivering excellent persistency. Finely textured and poised with splendid structure and length. At its best: 2025 to 2034."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (2022 Vintage)

"A vibrant and youthful bouquet with scents of apples and white fleshed stone fruits, there's a sea air and stony sandy mineral quality then scents of citrus and wood spices. Excellent weight and intensity with core flavours of ripe fruits and spices that reflect the variety and use of French oak. Complex and well made with a frame of wood and fruit tannins, medium+ acidity and lengthy finish. Best drinking from 2025 through 2032."

95/100 Jamie Goode, WineAnorak.com, August 2024 (2022 Vintage)

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"And intense, impactful Chardonnay with keen lemony acidity supporting bold pear and peach fruit. Has subtle notes of toast and bread, with some pithy grapefruit notes on the finish. Nice weight to this wine which has quite a palate weight. Unfurled, with serious potential for development."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, November 2024 (2022 Vintage)

"Bright, even, pale yellow gold with a light green hue. This has a smoky bouquet with aromas of flint, roasted hazelnut, spice, lemon and stonefruit mix. Medium-full boded, aromas of lemon and lemon sherbet intermixed with apricot, roasted hazelnut, delicate spice and flinty minerals. The creamy mouthfeel embraces a zappy acid line, pulling in breadth and length, along with fine-textured phenolics, drawing a long line and unfolding a toasty finish. The SEA Chardonnay possesses a distinctive acid line that drives with precision, layering toasty barrel details with elegance. Match with crayfish and clams in seaweed butter over the next 8+ years. Blended with 2% Earth Vineyard fruit, 100% handpicked, whole bunch pressed and naturally fermented to 13.5% alc, partial MLF. Aged 11 months in French oak barrels, 69% new oak, and a further 7 months on light lees. 150 cases produced."

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