

VINO FINO

Explore a World of Wine

ELEPHANT HILL SEA CHARDONNAY 2024



\$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



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TASTING NOTES

Winery notes (2024 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 2026 (2024 Vintage)

"Wonderfully fruited and complex, the bouquet reveals golden peach, fig, lemon sorbet, nougat, oatmeal, and toasted almond characters. The palate displays excellent concentration and a silky flow, splendidly supported by fine acidity, making it superbly structured with a sustained, refined finish. At its best: 2027 to 2036."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2026 (2024 Vintage)

"An enticing, voluptuous bouquet of fresh white fleshed stone fruits and apple, grapefruit and smoky barrel spices then mineral qualities of sea spray and river stones. Full-bodied, a satin-cream touch with a salivating engaging quality. Layers of white fleshed stone fruits and baking spices, lees and woodsmoke, bacon-wood and mild toasty qualities. A delicious wine with a lovely complexity and finish. Best from 2026 through 2033."

5 Stars & 95/100 Sammy Wilkinson, TheWineWriter.com, October 2026 (2024 Vintage)

"White peach, citrus blossoms and nougat with a dusting of nutmeg and a splash of sea spray. Dense and creamy, gorgeously textured, with ripe stone fruit flavours and lively, well-pitched acidity alongside a string of mineral backbone, finishing with a

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toasted cashew nut perfume. Full but fresh, this is a delicious example of tension and balance. Enjoy till 2032"

94/100 Emma Jenkins MW, Decanter, May 2026 (2024 Vintage)

"A silky, fine-textured wine with a very moreish saline intensity and wonderful freshness. Waxy citrus, stonefruit, banana bread and touch of struck match; the palate is very lithe and taut with a sweet core of Meyer lemon and nectarine, slightly mealy, with well-integrated spicy oak. Excellent finesse. Te Awanga fruit, 10 months in 40% new French oak then seven months in tank before bottling."

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

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