

VINO FINO

Explore a World of Wine

ELEPHANT HILL SEA VIOGNIER 2020



Original price was: \$33.99. **\$28.99** Current price is: \$28.99.

Product Code:	4944	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	13.5%
Style:	White	Grape:	100% Viognier
Variety:	Viognier		
Producer:	Elephant Hill		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Winery notes (2020 Vintage)

"The South Pacific Ocean neighbouring our Te Awanga Estate vineyard is the inspiration for growing of our 'Sea' wines. Cooling sea breezes, shingle soils and delicate winemaking underlies the elegance and purity we strive for in this Viognier.

Fruit from our Te Awanga Vineyard. 40% Barrel fermented and aged in seasoned French Oak for 6 months. This Viognier displays classic aromas of ripe stonefruit and pear with distinctive floral notes. Slightly creamy with fresh acidity and spice with a hint of flint to finish."

5 Stars & 95/100 Sam Kim, Wine Orbit, June 2022 (2020 Vintage)

"This is sophisticated and engaging on the nose with ripe apricot, fig, lemon peel and roasted cashew characters with a hint of oatmeal complexity. The concentrated palate delivers plush mouthfeel and beautifully integrated acidity, leading to a generously rich yet firmly structured finish. Wonderfully satisfying. At its best: now to 2027."

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

"Bright, pale yellow with a light green hue, even colour throughout. This has a gently full, voluminous entry, stonefruit, pear melded with flint, roasted almond, lees element and floral hints. Full-bodied, bright on the entry, pear and stonefruit entwined with an amalgam of fine spice and white floral; a subtle note of roasted almonds, flint, and creaminess enriched the palate

VINO FINO

Explore a World of Wine

and lent a long, elegant finish. The mouthfeel is slightly creamy with an unctuous texture, supported by acid tension. This elegant Viognier possesses fresh acidity and fruit with barrel-fermentation complexity, spice and floral elegance. Match with chicken ballotine and blue cod beurre blanc over the next 5 years. Fruit from Te Awanga, handpicked, fermented in tank (60%) and seasoned French oak (40%) to 13.5% alc, aged 6 months on fine lees with occasional stirring."

Rated Excellent & 93/100 Cameron Douglas MS, July 2022 (2020 Vintage)

"This is quite the elegant satin textured wine with flavours of fresh white and yellow apricots, some crisp apple and a whisper of citrus. Moderate acidity and medium+ weight delivers a wine with a core of fruit and texture not too dissimilar to chardonnay without oak and with a dry finish. Balanced, elegant and well made plus it's ready to drink from 2022 through 2026."

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