

VINO FINO

Explore a World of Wine

ELEPHANT HILL SEA VIOGNIER 2022



\$28.99

Product Code:	4944	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	13.0%
Style:	White	Grape:	100% Viognier
Variety:	Viognier		
Producer:	Elephant Hill		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 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. A dry, fresh and aromatic, single vineyard Viognier, all grown on our coastal SEA vineyard. With hints of pear, peach, ginger and spice and with a thread of cool, citrus crispness.

100% handpicked Viognier, gently pressed and fermented in tank and barrel, without any malolactic. 17% oak aged for 11 months, a further 6 months, all on light lees. "

5 Stars & 94/100 Sam Kim, Wine Orbit, April 2024 (2022 Vintage)

"Stylish and elegant, the wine shows ripe apricot, fig, citrus peel and oatmeal aromas on the nose, followed by a succulent palate offering excellent weight and fine flow. Splendidly framed by juicy acidity, making it wonderfully structured and persistent. At its best: now to 2028."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, May 2024 (2022 Vintage)

"Bright, even, pale yellow with a light green sheen. The nose is soft, with aromas of citrus, apricot, peach and subtle spice. Medium-full bodied, aromas of peach and apricot melded with white petals, lemon and ginger. Stony minerals adorn the texture; acid tension persists with fruit and spice to a crisp, long finish. This Viognier possesses tension and a mineral core; spices elevate the finish. Match with snapper and linguine vongole over the next 3-5 years. Fruit from Te Awanga,

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handpicked, fermented in tank and barrel without MLF. 17% oak aged for 11 months and a further 6 months on light lees."

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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