

# VINO FINO

Explore a World of Wine

## ESK VALLEY CHARDONNAY 2022



Original price was: \$23.99. ~~\$15.99~~ Current price is: \$15.99.



This Consistently Good Hawkes Bay Chardonnay Continues to Offer Outstanding Value!

Product Code:	4489	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	<a href="#">Esk Valley Wines</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Winemaker Gordon Russell likes to pick earlier rather than later to preserve acid freshness ('electricity'). This has a beautiful blend of white and yellow peach flavours; a hint of butter with the acidity holding it in place. A beautiful Chardonnay.

#### Winery notes (2022 Vintage)

"This is a medium bodied and elegant Hawkes Bay Chardonnay. Its flavour profile is a mix of peach, grilled nuts, grapefruit, and very subtle oak spice. It is both complex and delicious.

The fruit for this wine was sourced from vineyards planted in three of Hawkes Bay's many sub regions. Bay View fruit provides ripe stonefruit characters while our vineyard sites inland on cooler river terraces above the Ngaruroro River bring acidity and flinty grapefruit notes. Shoot thinning, leaf plucking and bunch thinning are all practised in the pursuit of quality."

#### 4 Stars Michael Cooper, June 2023 (2022 Vintage)

"The attractive 2022 vintage should be at its best from mid-2024 onwards. Fermented in tanks (55 per cent) and French oak

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barriques (45 per cent), it is a bright, light yellow/green, mouthfilling wine, with generous, ripe, peachy, citrusy flavours to the fore, fresh acidity, and very good weight, depth and harmony."

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**90/100 Sam Kim, Wine Orbit, April 2023** (2022 Vintage)

"Youthfully charming and inviting, the bouquet shows white flesh stone fruit, grapefruit, nougat and lemon peel aromas, followed by a beautifully rounded palate delivering juicy fruit flavours with smooth texture and bright acidity. Well composed and attractive drinking. At its best: now to 2026."

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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