

VINO FINO

Explore a World of Wine

GROVE MILL CHARDONNAY 2023

VINO
VALUE



Original price was: \$21.99. ~~\$14.99~~ Current price is: \$14.99.

Attractively Ripe & Inviting!

Product Code:	7297	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New Zealand
Wide
Delivery



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orders \$150.00
and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Our Grove Mill Chardonnay 2023 has an intensely fruited nose with aromas of ripe stone fruit and citrus with supporting brioche and cashew notes from balanced oak use. The palate is intense and savoury, fine French oak flavours mingle with citrus and white stone fruit. A moreish acidity and rich palate pull the wine through a long finish. Pair with pasta al limone, roast chicken or fresh bread and a cheese platter.

The fruit for our Chardonnay was primarily harvested from our lower Wairau vineyards giving us a variety of character. Good soil and canopy management, cold nights during ripening, and a warm and dry summer maintain concentrated flavours in the grapes.

The grapes were selectively harvested and brought straight into the winery, where they were gently pressed before being settled into tank. Following a short settling time, the juice was barrelled down to French oak for fermentation. 30% of the barrels went through wild fermentation. Post ferment, the barrels were stirred regularly to help malolactic conversion and promote structure. The wine was then matured in barrels for 11 months before being blended and prepared for bottling."

Reviews for the 2022 vintage below...

4 Stars Michael Cooper, May 2023

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(2022 Vintage)

"Bargain-priced, the fresh, vigorous 2022 vintage was grown mostly in the lower Wairau Valley, and fermented and matured for 11 months in French oak barrels. Bright lemon/green, it is mouthfilling and vibrantly fruity, with generous, ripe stonefruit flavours to the fore, a gentle seasoning of oak, lively acidity and a dry finish. Already enjoyable, it should be at its best mid-2024+."

92/100 Cameron Douglas MS, April 2023 (2022 Vintage)

"There's a youthful intensity and bold energy to this wine with aromas of baked nut and roasted peaches, fresh red apple, quince and golden queen peach. Spices of vanilla then burnt butter layer in some complexity and seduction. On the palate a youthful wine with plenty of acidity and weight, a satin texture touches first then some firmness from youth and moments of newer wood all softened by fresh ripe fruit flavours and warming alcohol. Flavours of nut and ripe fruits at the core return. Always a well made wine from this producer offer best drinking from late 2023 through 2027."

91/100 Sam Kim, Wine Orbit, April 2023 (2022 Vintage)

"Attractively ripe and inviting, the bouquet shows golden peach, orange peel, nougat and hazelnut aromas, leading to a silky-smooth palate that's succulent and rounded. Beautifully composed and expressed with a lingering delectable finish. At its best: now to 2025."

90/100 Bob Campbell MW, The Real Review, April 2023 (2022 Vintage)

"Light, supple chardonnay with vanilla, grapefruit, white peach, roast chestnut and spicy oak flavours supported by tangy acidity that helps drive a moderately lengthy finish. Appealing purity. Simple but nicely balanced. Drink 2023-2028."

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