

HARKEN BARREL FERMENTED CHARDONNAY 2022















Original price was: \$26.99.\$23.99Current price is: \$23.99.

A big, opulent and buttery Chardonnay from California

Product Code:	6684	Closure:	Cork
Country:	United States	Unit:	Each
Region:	California	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - San Francisco Chronicle Wine Competition 2024

"A toasty, buttery bottle of goodness"

"A spot on, old school California Chardonnay that hits all the fruity and toasty oak notes"

"This buttery, rich, supple wine really pours on the dairy flavours and baking spices."

The vintage rolls over and the wheels keep turning on this incredibly popular Californian Chardonnay. A big, opulent, oaky and buttery wine, very much "Old School" and unashamedly styled for those of you searching for those blockbusters from the '80s. Yep, this is it, a Chardonnay that simply oozes flavour with tropical fruits and sweet pear amongst crème brulée and



buttered toast notes. Great drinking and stunning value for lovers of a more decadent Chardonnay.

Winery notes (2022 Vintage)

"We created Harken Chardonnay because we missed that rich, oaky taste of Chardonnays gone by. At some point, someone decided that those great toasty notes and buttery finish went out of style. We think that's crazy. So we brought it back. Honouring the days when things were done right-including the art of winemaking.

Indulge in the rich flavours of their Chardonnay, where a luscious palate of crème brûlée and buttered toast perfectly blends with the warm oak aromatics. The fresh acidity and subtle hint of Bosc pear balances the richness, leaving your taste buds tantalized and longing for more. Come, experience the ultimate pleasure of savouring their delicious Chardonnay."

5 Stars & 95/100 Sam Kim, Wine Orbit, April 2024 (2022 Vintage)

"Stylish and powerful at once, the wine shows mango, golden peach, custard, butterscotch and cedar characters on the nose. The concentrated palate displays excellent depth and opulence, wonderfully framed by silky texture and beautifully pitched acidity, finishing seamless and delicious. At its best: now to 2027."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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