

## HARKEN BARREL FERMENTED CHARDONNAY 2023



TOP  
SELLER



**\$25.99**

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



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### TASTING NOTES

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

**Winery notes** (2023 Vintage)

# VINO FINO

Explore a World of Wine

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"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."

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## **5 Stars & 95/100 Sam Kim, Wine Orbit, September 2024** (2023 Vintage)

"A magnificent expression, the enticing bouquet shows mango, golden peach, vanillin oak and brioche characters with a hint of butterscotch. The concentrated palate delivers rich fruit intensity together with plush texture backed by beautifully pitched acidity, finishing persistent and satisfying. At its best: now to 2029."

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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