

HUIA CHARDONNAY 2023

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\$18.99

Jaw-Dropping Winery Clearance One of our BEST Chardonnay DEALS EVER! *Limited Stocks*

Product Code:	4366	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.7%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Huia	Natural:	Certified Organic



New Zealand
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TASTING NOTES

Huia, one of the great names of Marlborough wine, is going through a bit of renaissance, with new owner Tom Pegler recently taking over the reins from original owners Claire and Mike Allan who established Huia back in 1994.

Tom is driving a renewed passion into Huia, and as part of the rejuvenation he has overhauled the branding. As a result, he has asked us to help clear out some stock with the old labels, **hence this epic deal on this seriously good Chardonnay that was never meant to be sold at this price point!**

The class in the glass is obvious from the very first sip. Clearly a premium Chardonnay, this has layers of savoury complexity that puts in mind of very good Chardonnay coming out of the Macon in Burgundy, France.

Loaded full of bright citrus and nutty notes, with just the right amount of creaminess and oak to carry the palate to a

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wonderfully long and complex finish. With years of aging potential ahead also, this is one to grab by the case.

No need to overthink things, just a genuinely fantastic opportunity to procure a delicious wine at a Jaw-Dropping price!

Winery notes (2023 Vintage)

"Golden straw colour in the glass. Filled with aromas of toasted hazelnuts, orange peel, charred grapefruit, white peach, nectarine, papaya, mango and baking spices. Flavours of crisp red apple, mango, papaya, crème anglaise, yellow flowers, shortbread and hazelnuts with juicy acidity.

Our grapes were sourced from vines on our Home Block located in the Central Wairau Valley. The fruit was handpicked and whole bunch pressed before being cold settled and racked into barrel. A mix of puncheons, and old and new barriques were used for ferment along with a combination of organic and wild yeasts. It underwent wild malolactic fermentation in the spring."

5 Stars & 94/100 Sam Kim, Wine Orbit, May 2026 (2023 Vintage)

"It's stylish and complex on the nose with aromas of golden peach, grapefruit, vanilla, roasted nut, and oatmeal. The palate is wonderfully weighted and creamy, splendidly supported by well-infused acidity, making it harmonious and flavoursome, with a persistent, satisfying finish. At its best: now to 2029.

Rated Excellent & 93/100 Cameron Douglas MS, May 2026 (2023 Vintage)

"An excellent bouquet and palate with fresh white and yellow peach then apple and grapefruit flavours. Some fine fruit tannins adds texture to the core of fresh and lush fruit flavours, medium++ acid line and length. Delicious and lively, flavours of nut and brazil-nut-butter, vanilla and a fine lees flinty quality. Decent length, floral and with a light cheesy-lactic quality. Best drinking from day of purchase through 2030+."

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