

# VINO FINO

Explore a World of Wine

## KIM CRAWFORD SMALL PARCELS CHARDONNAY 2024

STAFF PICK VINO VALUE TOP SELLER

\$25.99

A Small Parcel of Big & Bold  
Chardonnay



Product Code:	4682	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay



New Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



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### TASTING NOTES

A label that that is a bit of a 'blast from the past'. We often talk about Old School Chardonnay, and here is one that fits that description perfectly. The Kim Crawford name is probably best known for its soaring popularity in the USA market. The winery, however, still produces a range of wines from "Small Parcels" of exceptional fruit – maybe made more for the winemakers than the marketeers or accountants as they certainly don't fit the usual commercial model.

The creamy, mealy bouquet of this wine is simply gorgeous, and it has a lovely, rich, full-bodied palate full of beautifully honed, toasty oak, melon, and fleshy tropical fruit cream, with the smoky/woodsmoke nuances in the wine quite mesmerising. Utterly seamless as it traverses the palate, and the lingering deliciousness has suggestions of grilled peach and hokey pokey.

#### Winery notes (2024 Vintage)

"Kim Crawford is one of New Zealand's most exciting and innovative wine producers. Since its launch in 1996, the label has gained critical acclaim around the globe. Our Small Parcels are micro-cuvées representing the very best of what New Zealand's pristine, cool-climate vineyards can produce.

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Juicy peach and nectarine aromas, intertwined with bursts of citrus zest. Experience the flavours of luscious stone fruit on the palate, complemented by buttery brioche and the delicate nuttiness of pecans. This chardonnay presents a concentrated fruit profile, medium bodied texture with a satin-like acidity and an impressive length on the finish.

A barrel selection of hand picked and machine picked fruit was chosen. The grapes were pressed before undergoing malolactic fermentation, until the desired acid profile was obtained, followed by barrel aging for 11 months in a selection of new French and used oak to add further complexity and texture.

2024 was an exceptional year for Hawkes Bay. The grapes were harvested in perfect condition with optimal ripeness, resulting in fruit with great concentration of flavour."

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**\*Please note:** Due to size and weight of these bottles our usual freight rates, \$10 South Island, \$12 North Island, will apply **per case of six bottles** for orders outside of Christchurch. We will contact you if applicable.

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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