VINO FINO
Explore a World of Wine

KOKAKO FARMS AWEN CHARDONNAY 2024





$46.99

Product Code:	32258	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025

Winery notes (2024 Vintage)
"At Kokako Farms, we believe that great wine isn't just made; it is grown. Our commitment to small-batch production and minimal intervention winemaking allows the unique terroir of our coastal estate to shine through in every bottle. By balancing traditional heritage with a deep respect for the land, we produce limited-edition expressions that are as sophisticated as they are authentic.

Named after the druidic spirit of creativity, the complex flavours of the region play out in the exquisite palate of Awen, our Premium Chardonnay. The Ohiti Valley's microclimate and gravel soils offer optimum ripening conditions as well as protecting the natural acidity of the wines. The 2024 El Nino season delivered optimum growing conditions, with the resulting wine showing intensity and clarity. This chardonnay offers full palate weight with the richness of 10 months French Oak ageing. Citrus and stone-fruit tones overlay a flinty minerality."

94/100 Devail Walker Bell, WineFolio.co.nz, October 2026 (2024 Vintage)
"Grown in the Ohiti valley in western Hawkes Bay – the company have supplied fruit to several top local producers over the years, and are now aiming to 'be responsible for Hawke's Bay's best Chardonnay'. Winner of a Gold medal at NZIWS this year. A golden tone in the glass, with greening to the rim. A quite generous and bold bouquet, with peach, pineapple, satsuma, cashew nut, tarragon, butterscotch and wood smoke. Medium weighted, with salty acidity and ripe, juicy flavours through the palate. Oak is framing the fruit and adds some spice. Layers of flavours scoot into view as you progress – some savoury: green olive and crushed shell: some sweeter: nut butter and lemon curd. Texture also develops, cloaking the back palate, but there is a gravitas and dry pithyness to the finish that bodes well for medium-term cellaring."

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Rated Excellent & 93/100 Cameron Douglas MS, January 2025 (2024 Vintage)
"Plenty of impact in the bouquet with a new release freshness and tickle from SO2 then scents of apples and white peaches, a flinty finesse adds complexity and style. Equal impact on the palate, a full-bodied expression with a creaminess and freshness from fruit, acidity and alcohol (14%), fruit flavours centre on citrus first then stone and pomaceous fruits. Well made, just needs time to settle and develop. Best drinking from late 2025 through 2029+."

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

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