

# LAWSON'S DRY HILLS RESERVE CHARDONNAY 2023



\$28.99

# Classic full-bodied Marlborough Chardonnay with great style



Product Code:	4015	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly





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# TASTING NOTES

A full, rich and generous Chardonnay that puts 'stylish' back into an essentially 'old school' style. Ripe fruit, wild ferment, full malo and ageing in 22% new French Oak all adds up to one pretty spectacular Chardonnay. In fact, there are many Chardonnays on the market at much higher price points that can only dream about being this good. It comes highly recommended!

### Winery notes (2023 Vintage)

"Lemon zest, stone fruit and a toasted smokiness together with a touch of flint provide an intriguing nose. The palate has intense citrus flavours with a complex array of other characters including spice and vanilla from the oak and brioche from lees contact. In terms of weight, this is a rich, full flavoured wine but beautifully balanced by a fresh acidity.

From our coastal vineyard where the sea breezes moderate temperatures, this block is situated on the banks of the Wairau Diversion. The silts and river stones produce wines with a distinct minerality. Chardonnay is an early variety for us, and it arrived at the winery in pristine condition, perfectly ripe and full of flavour. The wine is predominantly from 25yr old Mendoza



vines (88%) and for the first time a small portion of a newer clone, 548, which was planted in 2018. The grapes were harvested on the 21st and 22nd of March.

The grapes are hand-harvested and whole-bunch pressed, and the juice settled briefly before being racked to French oak barrels (22% of which were new). The juice was fermented with wild yeast (rather than being inoculated with a cultured yeast) and afterwards, was allowed to undergo full malolactic fermentation. The wine was racked from barrel and blended prior to being bottled here at the winery some ten months later."

#### Rated Outstanding & 95/100 Cameron Douglas MS, February 2025 (2023 Vintage)

"Lots to like about the bouquet and palate of this wine - aromas of barrel spice and roasted peaches, grapefruit and roasted brazil-nut butter, a rich leesy quality and power. A full-bodied, spice and nut rich attack framed by ripe stone fruit and pomaceous fruit flavours, smoke, toasty barrel and spice highlights. A lovely new world style and example. Complex and lengthy, best drinking from day of purchase 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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