

VINO FINO

Explore a World of Wine

LAWSON'S DRY HILLS RESERVE CHARDONNAY 2024



TOP
SELLER

\$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



New
Zealand
Wide
Delivery



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orders \$150.00
and over



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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 21% 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 (2024 Vintage)

"A mix of flint, lemon curd, smoke, butter and brioche brings depth and intrigue to the nose. The palate is concentrated and expressive with vibrant lemon flavours alongside notes of cashew and spice with a touch of vanilla adding further complexity. Richly textured, this wine has impressive energy and balance, qualities that reflect the character of this special vineyard site.

Sourced from our coastal vineyard, where cooling sea breezes help moderate temperatures, this block sits on the banks of the Wairau Diversion. A mix of silt soils and river stones contribute a distinctive minerality that is a hallmark of the site. Chardonnay is one of the earliest varieties we harvest, and the fruit arrived at the winery in pristine condition, perfectly ripe

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and full of flavour. This wine was crafted from a single pick of 25-year-old Mendoza vines, harvested on 15 March 2024.

The grapes were hand-harvested and whole-bunch pressed, with the juice settled briefly before being racked to French oak barrels, 21% 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. After ten months of maturation in barrel, the wine was carefully blended and bottled at the winery."

Rated Excellent & 93/100 Cameron Douglas MS, July 2026 (2024 Vintage)

"A lovely bouquet of wood smoke and roasted stone fruits, fresh nectarine and citrus, vanilla and clove then an earth-smoke suggestion of stone and silty soils. Youthful and complex. A lovely wine touches the palate with a satin-cream mouthfeel, a decent acid line and length with fruit flavours that mirror the bouquet. Fine fruit and wood tannins along with a gentle fine lees texture deliver a wine of some complexity and immediate appeal. Best drinking from day of purchase through 2031"

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