

## LEVERET ESTATE CHARDONNAY 2022





\$17.99

# Great buying on rich and full Chardonnay

Product Code:	3204	Closu
Country:	New Zealand	Unit:
Region:	Hawkes Bay	Volui
Style:	White	Alcol
Variety:	Chardonnay	Grap

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay







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### TASTING NOTES

We are constantly on the search for quality Chardonnay to retail at less than \$20 and very rarely do we find something that has had the works in the winery. Leveret Estate is partially barrel fermented with wild yeast, and is then left to mature in barrel for 9 months with regular lees stirring. The result is worthy of many more dollars as this is rich and full Chardonnay with ripe stonefruit characters tempered with a slice of citrus, a lovely little touch of struck match complexity and a gorgeously decadent creaminess.

#### Winery notes (2022 Vintage)

"Aromas of ripe peach, lemon curd and roasted hazelnut. The palate displays vanilla cream, honeysuckle and citrus fruit flavours with a persistent, toasty oak finish. This wine is drinking well now but will cellar for up to eight years +.

This wine is from Chardonnay grapes grown in our Riverview vineyard. The grapes were partially hand harvested and transported to our Riverview winery. A portion of the fruit was pressed direct to barrel where it was allowed to undergo wild fermentation. Following fermentation, the wine was inoculated for Malolactic fermentation. After approximately 9 months in oak, the wine was transferred to our Katikati winery for finishing and bottling in May 2023."

### **92/100 Cameron Douglas MS, June 2023** (2022 Vintage)

"There's no mistaking the fragrances of sweet oak and baking spices as the aromas invade the palate. Scents of roasted fresh peaches and nectarines along with baked apples and citrus fruits follow. On the palate a fuller-bodied satin textured wine with



fruit flavours that mirror the bouquet. Acidity layers on for contrast and the oak along with some finer tannins follow. Balanced and well made, ready to drink from day of purchase through 2027."

CONTACT VINO FINO

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Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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