

# VINO FINO

Explore a World of Wine

## LEVERET ESTATE CHARDONNAY 2023

VINO  
VALUE



\$17.99

Great buying on rich and full Chardonnay

Product Code:	3204	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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 (2023 Vintage)

"Aromas of ripe stone fruit, honeysuckle and deft oak. The palate displays grapefruit and red apple, rounded off with vanilla notes and integrated with a 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 for this wine is a combination of hand and select machine harvesting. After being transported to our Riverview winery, and after a light press a portion of the juice was transferred direct to barrel where it was allowed to undergo wild fermentation. The remaining juice was cold settled for 24 hours before being inoculated with selected yeasts and sent to barrel, with a total of 27% new French oak. Following fermentation, the 30% of wine was inoculated for Malolactic fermentation. After approximately 10 months in oak, the wine was transferred to our Katikati winery for finishing and bottling in November 2024.."

92/100 Cameron Douglas MS, February 2024 (2023 Vintage)

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"Nice bouquet and follow through onto the palate with scents of fruit spice then wood, a mix of stone fruits and grapefruit led citrus qualities. Flavours on the palate reflect the bouquet with apple and pear then peach and apple. The lees, acidity and fine tannins frame the mouthfeel nicely allowing the core fruit flavours to blossom and intensify as the wine warms and opens up. A satin-creamy touch as well leads to a medium length. Well made with best drinking from day of purchase through 2029."

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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

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