

VINO FINO

Explore a World of Wine

MEREKARA WINES Les SELECTIONNÉS CHENIN BLANC 2022



Original price was: \$41.99. ~~\$37.99~~ Current price is: \$37.99.

| | | | |
|---------------|--------------|----------|-------------------|
| Product Code: | 4100 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Marlborough | Volume: | 750ml |
| Style: | White | Alcohol: | 13.0% |
| Variety: | Chenin Blanc | Grape: | 100% Chenin Blanc |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Pale to lemon straw in colour with a very faint haze. Fresh fragrant nose with aromas of ripe apples, stone fruit and a nutty almond note. The palate has ripe stone fruit and green apple fruit flavours, a fine acid backbone with a slight salty/wet stone textural element, crisp and dry. There is no doubt this wine will deliver every single sip you will have. By riddling we make sure the inside is also exposed to the sun, so the selected bunches get more colour and flavour.

We are creating the best environment for the Chenin to ripen. A real hands-on job! We riddled the golden bunches from the North facing side of the vines and hand-picked these. After a cold settle, we foot stamped the bunches, followed by a whole bunch press. The wild alcoholic fermentation took place in barrel and puncheon, and we kept the wine in those barrels for a malolactic fermentation with a total maturation of 10 months."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, March 2023 (2022 Vintage)

"Bright, pale lemon, lightly hazy, even colour throughout. The nose is soft and fragrant, penetrating citrus, stonefruit, blossom and honey aromas. Medium-full bodied, aromas of lemon and apricot entwined with wildflowers, honey and a hint of spiced tea. Textured phenolics contribute a savoury, textural mouthfeel. Lively calm acidity carries a dry lingering finish. This dry Chenin Blanc shows a citrus fruit core, spiced tea adorned by wildflowers and a textured, dry finish. Match with goat's cheese ravioli and cured kingfish over the next 3-4 years. Handpicked, cold settled, foot stomp, then whole bunch pressed, wild fermented in barrel and puncheon to 13% alc, 1.2 g/l RS, underwent MLF, aged in same vessels for 10 months. 953 bottles

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produced."

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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