

MILLS REEF ELSPETH CHARDONNAY 2023







\$34.99

Product Code:	4654	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay





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TASTING NOTES

Winery notes (2023 Vintage)

"This distinguished Chardonnay exudes presence and finesse. The palate is wonderfully mouth-filling with intense aromas of orange blossom tropical fruits and butterscotch notes, all intertwined with peach and pomelo flavours in harmony with fine French oak seasoning, leading to a subtle butterscotch, apricot and cashew finish.

The juice was barrel fermented, in 100% French oak hogsheads (300lt) with a chardonnay specific yeast, suited to promote the natural variety characteristics and terroir. Then, the wine underwent 35% malolactic fermentation to achieve an integrated buttery texture. Thereafter, the wine spent ten months in oak (35% new French) with frequent lees stirring for enhanced complexity. The final wine was composed from selected barrels and batches to achieve the desired wine style, before bottling under screwcap."

Rated Excellent & 94/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"Fabulous colour and intensity of aromas. Scents of ripe peach and vanilla, butter brioche and Brazil-nut-butter, there's a lees and barrel ageing complexity, youth and energy. Full-bodied and creamy on the palate with textures from tannins and acidity adding contrast and freshness. Fruit core remains yellow stone fruits and citrus with nut and butter qualities. Balanced and well made, ready to drink with complexity and length. Best from mid to late 2025 through 2030+."

4 Stars Cuisine Chardonnay Tasting, September 2024 (2023 Vintage)

"A touch of haze in the glass that shouldn't cast doubt in your mind that this is anything other than a really enjoyable wine. Mid weighted with lovely focus with stone fruit and ripe citrus and a limestone minerality that gives texture and length."

Yvonne Lorkin, January 2025 (2023 Vintage)



"The flagship chardonnay for Mills Reef is tightly coiled and ready to unleash its talents over the next ten years I feel. From a cooler vintage, Paul Dawick and his winemaking team have sourced some spectacular fruit to craft a chardonnay scented with grilled grapefruit, lemon pith, a prickle of pineapple and a seam of creamy mango winding itself around a citrus-centric spine. Almond and cinnamon toast characters wash across the palate alongside Brazil nut notes and contribute to a long, clean finish. Still just a puppy, this chardonnay has enormous potential and I'd love to taste it even in just 12 months."

CONTACT VINO FINO

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