

# VINO FINO

Explore a World of Wine

## MOUNT EDWARD CHARDONNAY 2022



**\$41.99**

Product Code:	5965	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	<a href="#">Mount Edward</a>	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### **Winery notes** (2022 Vintage)

"Chardonnay is a variety that allows you more freedom to make wines in a style that you like more than any other. Ours you will get a more delicate, lighter subtle version, moreish and complex.

Grapes from our Morrison & Muirkirk vineyards were whole bunch pressed directly to barrel, fermented naturally using the vineyard yeasts, all in older French oak. A wine with delicate fruit flavours, lightness, some savoury complexity, nuttiness & a touch of vanilla. A delicate wine yet with a soft palate of pith like mineral texture, all underpinned by fine acidity. Matured for just under a year on lees prior to bottling. Certified organic, Morrison Vineyard, Pisa & Muirkirk Vineyard Bannockburn."

Reviews for previous vintages below...

#### **18.5/20 Joelle Thomson** (2021 Vintage)

"Lemon zest on speed with freshness, silky smooth textural notes and a lovely lightness with depth style. The finish is long and smooth with a silky character elevating this wine's appeal."

#### **Rated Excellent, 5 Stars & 93+/100 NZ Wine Rater, July 2021** (2019 Vintage)

"Subtle yet fragrant on the nose with crisp, green apple, lemon, and rock melon fruit characters balanced with fine nutty, lees character, and creamy, brioche malolactic influence - very smart. Elegant, taut, long, slightly linear on the palate with a very creamy texture, the result of a full MLF fermentation, and extended lees ageing. An impressive well-made wine."

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## **4 ½ Stars Michael Cooper** (2019 Vintage)

"The distinctive 2019 vintage was matured for 10 months in old oak barrels. Bright, light lemon/green, it is a refined, weighty wine with vibrant, delicate, citrusy flavours to the fore, a very subtle oak influence, fresh acidity and a finely balanced, dry finish. Still very youthful, it's well worth cellaring to 2023+. Certified organic."

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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