

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:	Mount Edward	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."

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