

VINO FINO

Explore a World of Wine

ORLANDO LYNDALE CHARDONNAY 2019



Original price was: \$52.99. ~~\$45.99~~ Current price is: \$45.99.



Product Code:	2976	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Adelaide Hills	Alcohol:	13.3%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

97/100 & Trophy for Best in Show - Decanter World Wine Awards 2022
Gold Medal - Decanter World Wine Awards 2022

DWWA Judges' Comments (2019 Vintage)

"You'll have no trouble telling our two Antipodean Chardonnay wines in the Best in Show selection apart (Ed- They're talking about Church Road Grand Reserve Chardonnay 2020) - packed with aromatic floral lime, underscored by a swirl of cream from barrel-fermentation. It's vivid and fresh without being skinny, lean or over-taut — clearly a Chardonnay at ease with its cool climate."

5 Stars & Top 10 Cuisine Chardonnay Tasting 2022 (2019 Vintage)

"A layered and complex chardonnay from the other side of the Tasman which boasts high-toned fruit on the nose and a flinty character that adds intrigue. The refined palate is complex and crunchy with elegant fresh lime against nutty cashew and fresh brioche. A wine with great drive and length."

Rated Excellent & 94/100 Cameron Douglas MS, April 2022 (2019 Vintage)

"There's no mistaking the combination of roasted nectarine, peach and apple alongside the scents of oak in the bouquet of this wine. Cashew nut and vanilla, butter and toasty barrel are showcased in the bouquet as well. On the palate - full-bodied, rich in flavour with fruits and nut, custard and burnt butter qualities. There's also a smoky quality to the flavours with the oak

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and some fine tannin textures as well. Medium+-ish acid line, a young wine still benefitting from more cellar time. Best drinking from late 2023 through 2029+."

94/100 Kasia Sobiesiakk, The Wine Front, June 2023 (2019 Vintage)

"The colour is star-bright yellow with green reflections. Pleasing to look at but doesn't decide on the score (that much). All glossy, citrus, burnt caramel and flint. Lots of reduction, toast, grilled nuts. Zesty palate with chewy limey acidity that works well to counterbalance the heavy toast. Cedar spice in the middle and salty on the edges, it drives long. It has a menthol-like, crushed cumin aftertaste. Opulent but also elegant, seamless flow. Lots of flavour and satisfaction to be found here if you're fond of the reductive style. Four years old now but not detecting any development yet. Good acid and fruit weight to keep it going."

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