

VINO FINO

Explore a World of Wine

PARITUA WILLOW CHARDONNAY 2022



Original price was: \$44.99. ~~\$39.99~~ Current price is: \$39.99.

Product Code:	3595	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Paritua Wines		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Ripe stone fruit aromas of peach and nectarine, with notes of ripe mandarin freshly baked brioche, nougat, vanilla and a hint of clove, add to the complexity and interest on the nose. A silky attack with sweet fruit flavours of peach nectarine and clove in the rich textural mid palate and with hints of nougat and vanilla balanced with fine oak and lingering grapefruit citrus finish."

5 Stars Michael Cooper, July 2023 (2022 Vintage)

"The refined, savoury, very youthful 2022 vintage was estate-grown in the Bridge Pa Triangle, hand-picked, and fermented and matured for 11 months in French oak casks (partly new). Bright, light yellow/green, it has a fragrant, fresh, mealy bouquet. Full-bodied, with rich, vibrant, citrusy and peachy flavours, gently seasoned with biscuity oak, and lively acidity, it shows excellent vigour, delicacy and depth. Best drinking 2025+."

Reviews for the 2021 vintage below...

5 Stars & 95/100 Sam Kim, Wine Orbit, May 2022 (2021 Vintage)

"Gorgeously complex and enticing, the wine shows white flesh nectarine, nougat, lemon peel, brioche and roasted hazelnut characters. It's wonderfully weighted and richly textured in the mouth delivering succulent fruit intensity together with silky texture and bright acidity. Sophisticated and refined. At its best: now to 2028."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, June 2022

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(2021 Vintage)

"Bright, even, pale yellow with a green undertone. The nose is full, with an immediate appeal, aromas of struck match, roasted hazelnut interweave warm butter with a stonefruit and citrus underlay. Medium-full bodied, aromas of Meyer lemon and ripe stonefruit melded with a suggestion of mango, spice and invigorating acid attack, unfolding rich, toasty hazelnut, flint and creamy goodness. The mouthfeel possesses minerals and fine-textured phenolics, haul along with tangy acidity. Spice elevated the finish to a long, satisfying finish. This is an opulent, well-crafted Chardonnay with layers, sequence, and an extended, moreish finish and excellent ageing potential. Match with crayfish and white meat over the next 10 years. Fruit from Paritua Vineyard block, clone 15, whole bunch pressed, free-run juice fermented in barrel to 13.5% alc, less stirred and aged on lees for 12 months, 40% new oak, underwent 50% MLF."

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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