

VINO FINO

Explore a World of Wine

PARITUA WILLOW CHARDONNAY 2023



\$37.99

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	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Ripe stone fruit aromas of peach and nectarine, with notes of Rock melon, peach, toasted almonds, a hint of clove adds to the complexity 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 Crème Brulee and vanilla, navel oranges, balanced with fine oak and lingering grapefruit citrus finish.

Trays with whole bunches are placed in the winery cool room for overnight chilling. A long slow gentle press cycle is used and pressing can take up to 3 hours. Free run juice is put straight to barrel for fermentation. The wines are lees stirred after ferment, and the wine remains sur lee until final blending. About 50% underwent malo-lactic fermentation with total time in barrel of 12 months."

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2024 (2023 Vintage)

"It's gorgeously complex and enticing on the nose with golden peach, French vanilla, roasted hazelnut and brioche characters, followed by a concentrated palate delivering fleshy texture and beautifully infused acidity. Opulent and stylish with a persistent satisfying finish. At its best: now to 2030."

94/100 & Wine of the Week, Bob Campbell MW, The Real Review, May 2024 (2023 Vintage)

"A rich, reasonably weighty and flavoursome chardonnay with a backbone of citrus/grapefruit/lime zest flavours together with a hint of butter and spicy French oak flavours. Nicely balanced with subtle power."

Rated Excellent & 93/100 Cameron Douglas MS, March 2024

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(2023 Vintage)

"Fruity, varietal and enticing bouquet of fresh stone fruits, lemon and apple. There's some floral grapefruit qualities and layers of barrel spice with a whisper of gun-flint. Dry, satin-textured and youthful with a gentle palate squeeze from acidity and fine tannins. Fruit flavours mirror the bouquet led by stone fruits then citrus. Medium+ weight, well made and ready to drink from end of 2024 through 2028+."

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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