

PASK DECLARATION CHARDONNAY 2020















Original price was: \$47.99.\$41.99Current price is: \$41.99.

Product Code:	4165	Clo
Country:	New Zealand	Un
Region:	Hawkes Bay	Vo
Sub Region:	Gimblett Gravels	Alc
Style:	White	Gra
Variety:	Chardonnay	

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay



New Zealand Wide Delivery



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TASTING NOTES

Gold Medal - International Wine Challenge 2023

Gold Medal - New Zealand International Wine Show 2021

Gold Medal - Bayley's A&P Wine Awards 2021

Winery notes (2020 Vintage)

"Delicate aromas of white and golden stone fruit with a hint of grapefruit peel. Fresh and weighty on the palate showing yeast autolysis and toasty oaky flavours. A favourable vintage well rewarded.

After a spring with few frost events, the new year brought with it the long, hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round now paying dividends in the winery.

Harvested early March 2020, a blend of clone 15 and Mendoza from our Settlement 1 block on the Gimblett Gravels. Hand picked and whole bunch pressed directly to barrel. Fermented with indigenous yeast, aged in barrel for 10 months."

95/100 IWC Judges Comments (2020 Vintage)

"Smoky nose with ripe melon fruit. Broad creamy texture with gunpowder and green apple flavours. Yogurt creamy finish with good length."



(2020 Vintage)

"The winery's top Chardonnay is estate-grown in the Gimblett Gravels, Hawke's Bay, and French oak-fermented and matured. The youthful 2020 vintage is bright, light yellow/green, with a fragrant, smoky, complex bouquet. Mouthfilling, with deep, ripe stonefruit flavours, seasoned with toasty oak, it is concentrated, complex and savoury, with obvious potential. Best drinking 2024+."

5 Stars Yvonne Lorkin, August 2023 (2020 Vintage)

"Now you may ask, why would I drop forty dollars on something that I'm only going to sip with some dressed leeks? And I would answer that these aren't just any old leeks, and this is most definitely not just any old chardonnay. Ultra-stylish and saturated with grilled nectarine, spiced citrus, caramelised oak and buttered toast intensity, it's no surprise that this wine is dripping with gold medals and 5-star ratings. Lipsmackingly lovely with these tender, slippery leeks, it's the tastiest forty dollars you'll spend this week."

CONTACT VINO FINO

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Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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