

VINO FINO

Explore a World of Wine

PEREGRINE CHARDONNAY 2023



Original price was: \$48.99. ~~\$42.99~~ Current price is: \$42.99.



Product Code:	4603	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Peregrine 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)

"A wonderfully pure and balanced Chardonnay that draws you in with inviting aromas of white peach, citrus blossom and hazelnut. The palate reveals depth and structure with ripe citrus flavours, fine minerality and bright acidity leading to a lingering finish. Delicate elegance underpins this finely textured wine which reflects our commitment to organic winegrowing on our Peregrine Estate vineyards Central Otago.

Organic, hand harvested, 100% whole bunch pressed. Barrel fermented with predominantly indigenous yeast and matured for 10 months in French oak puncheons and hogshead barrels. Partial malolactic fermentation."

93/100 Gary Walsh, The Wine Front, August 2024 (2023 Vintage)

"This is a juicy and powerful wine. Lots of stone fruit, apricot in particular, aniseed, chamomile and dried flowers, some biscuity oak and nougat. It's rich, a bit slippery and viscous, has a good cut of citrus acidity, has some powdery grip, some brioche and buttered peach, with a rich and fruity finish of excellent length. As my Mum used to say, to paraphrase, this is not backwards in coming forwards. It's a lot of wine, but it's hearty and very good. Intense. Flavourtown here we come. I reckon a lot of people will love this."

Reviews for the 2022 vintage below...

Rated Outstanding & 95/100 Cameron Douglas MS, November 2023

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(2022 Vintage)

"Ripe, pure fruited bouquet with layers of complexity from outstanding fruit condition, select barrels and expert winemaking. Aromas and flavours white peach and apricot, grapefruit and a fine lees autolysis with textures from acidity and oak, tannins and fruit concentration. Flavours and textures are persistent adding length and panache to a lovely example. Best drinking from late 2023 through 2030."

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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