

PLUME BY LAKE CHALICE CHARDONNAY 2020



Original price was: \$49.99. ~~\$43.99~~ Current price is: \$43.99.

A Marlborough Super Star

Product Code:	5512	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



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TASTING NOTES

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Trophy White Wine of the Show - Global Fine Wine Challenge 2023

Trophy Champion Chardonnay - Global Fine Wine Challenge 2023

Platinum Trophy & 97/100 - Decanter World Wine Awards 2023

Trophy for Champion White Wine - Aotearoa Regional Wine Competition 2023

Trophy for Champion Chardonnay - Aotearoa Regional Wine Competition 2023

Gold Medal - Aotearoa Regional Wine Competition 2023

Gold Medal - New Zealand International Wine Show 2023

Wow! Wow! Wow!

What an impressive list of accolades and thoroughly deserved. This Marlborough label can now be added to the already spectacular list of outstanding New Zealand Chardonnays.

Winery notes (2020 Vintage)

"Our fruit for this wine was sourced exclusively from a single vineyard in the Lower Waihopai Valley, Marlborough. This vineyard is meticulously looked after by Peter and Anne Reed, who also provide the grapes for our Raptor Chardonnay. The fruit was hand-harvested and then gently whole bunch pressed to tank before immediately going to barrel. It spends very little time in the tank – only hours, compared to days settling for our other parcels. The wine then goes through a wild primary fermentation followed with a wild malolactic fermentation, where it is stirred on its lees before completion and then left to settle naturally in barrel for close to 10 months.

Winemaker Chloe Gabrielsen describes creating this Chardonnay as a blank canvas. "We've selected only the very best barrels from within the batch. Each barrel adding a layer of complexity to the blend because we have so many components to choose from, adding different aspects of oak influence from the coopers, texture from oak or solids and flavour profile from the fermentations." Creating this special release Chardonnay is less work, more play.

Aromatic notes of popcorn, roasted hazelnuts and spice are followed through on the palate along with a subtle flinty character. Silky and luscious with a fine acid drive and good length."

97/100 Decanter World Wine Awards 2023 (2020 Vintage)

"Laden with quince, grapefruit, white peach and green apple aromatics underpinned by a vibrant mineral flintiness. Taut and youthful with a fine texture and an energetic stream of acidity gliding through to the long lasting finish."

5 Stars & Number 1 Cuisine Chardonnay Tasting, August 2023 (2020 Vintage)

"Regular readers of Cuisine might be experiencing a sense of déjà vu, as at first glance it would seem that last year's top chardonnay has triumphed once again. While it is the same wine from the same producer, last year's winner was the 2016 vintage whereas this wine is from 2020. Given that lineage it bodes well that this already incredible 2020 chardonnay is sure to improve with time.

Pale in the glass despite time spent in bottle, the nose on this wine is attractively restrained and quiet with bright fruit and nice use of sulphide giving a lovely struck-match character on the nose against delightful aromas of hazelnut and brioche. The palate has well-handled oak set against bright apple, stone fruit and citrus flavours, fantastically taut acid which leads to a persistent chalky and altogether satisfying finish. Marvellously moreish."

Rated Excellent & 93/100 Cameron Douglas MS (2020 Vintage)

"A vibrant and lively bouquet filled with aromas of peaches and new French oak scents, apple and vanilla, pear and lees, some flinty reductive qualities add depth and complexity. Excellent weight and intensity on the palate with a chewy almost mealy mouthfeel, fruit flavours are driven by tree and citrus then oak that reflect the bouquet. A youthful wine with plenty of energy and power, dry and quite complex with a medium+ length. Great drinking with food today or best from 2024 through 2029."

4 ½ Stars Michael Cooper (2020 Vintage)

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"The tightly structured 2020 vintage is a single-vineyard wine. Grown in the lower Waihopai Valley, it was hand-picked, barrel-fermented and oak-aged for 10 months. Bright, light lemon/green, it has a fresh, smoky bouquet. Mouthfilling and youthful, it has peachy, citrusy flavours, showing very good vigour and complexity, slightly funky, earthy notes and a dry, lingering finish. Best drinking mid-2024+."

93/100 Bob Campbell MW, The Real Review, February 2023 (2020 Vintage)

"Limited release chardonnay with tempting lush, white peach, nectarine, vanilla and spicy oak flavours. Accessible and appealing wine that should respond well to a little more bottle age. Moderately intense with a lingering finish."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, February 2023 (2020 Vintage)

"Bright, pale straw yellow, even colour throughout. This has a voluminous bouquet featuring tangerine and grapefruit and its zest interweaved with a layer of spice, flint, cream brulee and nutty elements. Full-bodied, aromas of grapefruit, tangerine and peels enriched by cinnamon, flint, roasted hazelnut and cream brulee. The fruit is concentrated with a depth of flavour and intensity. A creamy, textural grip flows along with tangy acid precision to a long, lingering finish. This Chardonnay shows layers of interest featuring a strong citrus core, flint, cream brulee, cinnamon and hazelnut details. Match with roasted guinea fowl and grilled swordfish over the next 5 years. Fruit from a single vineyard in the Lower Waihopai Valleys, handpicked, whole bunch pressed to tank then immediately transferred to barrel, wild-fermented and wild MLF, less stirred and aged in barrel

CONTACT VINO FINO

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<https://vinofino.co.nz>

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10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

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Christchurch