

# VINO FINO

Explore a World of Wine

## PLUME BY LAKE CHALICE CHARDONNAY 2022



\$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  |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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## TASTING NOTES

### Winery notes (2022 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

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character. Silky and luscious with a fine acid drive and good length."

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**5 Stars & 96/100 Sam Kim, Wine Orbit, June 2024** (2022 Vintage)

"Immensely complex and engaging, the wine shows ripe stone fruit, rockmelon, vanillin oak and brioche characters on the nose. The palate displays excellent concentration and refined mouthfeel, wonderfully complemented by plush texture and beautifully pitched acidity. Graceful and stylish, making it hugely appealing. At its best: now to 2032."

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**5 Stars & 19.0/20 (95) Candice Chow, Raymond Chan Reviews, July 2024** (2022 Vintage)

"Bright, even, pale yellow. It has an opulent bouquet with aromas of stonefruit, citrus, nougat and delicate spice. Medium-full bodied, aromas of lemon curd, peach and nectarine entwined with nougat and cardamon. An enlivening acid line flows softly with white spice along a gently creamy thread. Nougat and spice elevate the bright fruit and linger to a graceful finish. This elegant Chardonnay is well-balanced with bright fruit and nougat on an ethereal texture. Match with crawfish and grouper over the next 5+ years. Handpicked fruit, predominantly from the Reed vineyard in Lower Waihopai Valley, wild fermented in 100% French oak to 13% alc, aged for 9 months, 16% new oak, underwent full MLF."

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**Rated Excellent & 94/100 Cameron Douglas MS, October 2024** (2022 Vintage)

"A lovely and fine bouquet with some elegance and core varietal signature of fresh peach and apple, grapefruit and layers of oak. Not too intense. Delicious on the palate with an elegance and sophistication stemming from flavours of citrus and stone fruits, some fine wood spices and lick of wood smoke, there's a claystone mineral quality accentuated by acidity and tannins. Well made, dry and with a satin-cream mouthfeel. Best drinking from day of purchase through 2029."

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## 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