

VINO FINO

Explore a World of Wine

PYRAMID VALLEY PASTURES NORTH CANTERBURY CHARDONNAY 2022



Original price was: \$53.99. ~~\$46.99~~ Current price is: \$46.99.



Product Code:	2365	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	Pyramid Valley Vineyards		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Hand-picked and fermented with natural vineyard yeasts and aged in 20% new French oak barrels and 38% in a concrete Tulipe for 12 months before settling in a concrete Tulipe on light lees for a further 5 months. Bottled unfiltered and unfiltered.

Slightly hazy, lemon golden hue. Complex aromas of grilled nuts, citrus fruits, florals and a hint of lemon rind. Mouth-watering acidity drives the wine with laser focus, flavours of citrus fruits, toasted nuts and a creamy texture gives the wine body and weight. A classic North Canterbury Chardonnay that is fully ripe and saline."

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

"A gorgeous expression; the complex bouquet shows apricot, rockmelon, lemon peel, almond meal and savoury pastry aromas. It's impressively concentrated and plush in the mouth, delivering multi-layered mouthfeel and awesome depth, wonderfully framed by finely pitched acidity. At its best: now to 2034."

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Rated Outstanding & 95+/100 Cameron Douglas MS, March 2024 (2022 Vintage)

"A fascinating bouquet driven first by a sense of place with its core of chalky textures, shape and form, then scents of grapefruit and apple, complex lees layers and wild flowers. Natural ferment flavours deliver texture and continue the sense of place themes, citrus and apple, some peach and textures from lees all combine to deliver a wine of intrigue, flavour and intensity. Delicious, fresh and new, a wine to explore and enjoy. Best from 2025 through 2030+."

5 Stars & 95/100 Bob Campbell MW, The Real Review, May 2024 (2022 Vintage)

"Intense and appealing chardonnay with white peach, fresh herbs, citrus/lemon curd and a subtle green apple flavour. Deliciously textural wine with a silken and ethereal influence together with a contrasting juicy acidity."

5 Stars Michael Cooper (2022 Vintage)

"The impressive 2022 vintage was hand-harvested from vines planted at Waipara Springs in the late 1980s, barrel-fermented, and bottled unfiltered and unfiltered. Bright, light yellow/green, it is mouthfilling, sweet-fruited and savoury with concentrated, peachy, complex flavours, balanced acidity, and a very harmonious, lasting finish. Already delicious, it should be at its best 2026+."

94/100 Mike Bennie, The Wine Front, September 2024 (2022 Vintage)

"Has stacks of flavour and lots of personality. Great waves and slosh of red apple, gingery spice, just-ripe nectarine, honey nut Cornflakes, sugared almonds and a strong, almost Champagne like rapier thrust of saline minerality. Whoosh! That draw and tuck of brine is just awesome and so refreshing, and so much pretty flesh and flavour hangs off it. A very complete and compelling wine."

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

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Christchurch