

# **ROCKBURN CHARDONNAY 2022**









Original price was: \$34.99.\$29.99Current price is: \$29.99.





Product Code:	31216	Clos
Country:	New Zealand	Unit:
Region:	Central Otago	Volu
Style:	White	Alco
Variety:	Chardonnay	Grap
Producer:	Rockburn	
		Natu

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay
Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

# TASTING NOTES

#### Winery notes (2023 Vintage)

"Rockburn Chardonnay leans towards the crisper and lighter end of the spectrum, demanding minimal use of oak. The nose is pure and subtle with elements of wet stone, lemon zest and ripe peach. The palate is full, textural with fine tension, showing lemon meringue, butterscotch and delicate minerality and a zesty finish. A perfect complement to roast chicken, risotto, and seafood. Upon release the wine will be bright, delicate and elegant. Easily enjoyed upon bottling (Feb '23) it will continue to develop and mature well over the next five to seven years."

#### 5 Stars & 94/100 Sam Kim, Wine Orbit, April 2023 (2023 Vintage)

"Exquisitely fine and elegant, the wine shows grapefruit, apricot, subtle vanilla and cashew notes with a hint of flinty nuance. The palate displays excellent weight and focus, brilliantly framed by refined texture and vibrant acidity, finishing impressively long and linear. At its best: 2024 to 2032."

## 93/100 David Walker Bell, WineFolio.co.nz, April 2023 (2022 Vintage)

"The first Chardonnay from Rockburn since the 2013 vintage – this wine from Parkburn and Gibbston. A pale lemon-green in the glass, with an elusive, ethereal perfume of lemon curd, grapefruit, lime zest, apple, cucumber, crushed green herbs and honeysuckle. Light bodied and tightly wound in the palate, lacking muscle, but finding plenty of space and nuance though which some characterful layers do emerge. A flutter of caramel, crushed shell, nougat, preserved lemon and blanched almond offer much to the taster prepared to listen to the whisper rather than a shout that is the quiet voice of this elegant wine. The



finish is wispy, clean and very pure - lasting and persistent."

### Rated Excellent & 93/100 Cameron Douglas MS, April 2023 (2023 Vintage)

"There's no mistaking the pure, ripe and cool freshness pf the bouquet with a fine core of white peach, citrus and stone-mineral, fine layers of vanilla and delicately sweet barrel spice. Youthful and new. On the palate there's a satin-cream touch before contrasting acidity, stone and barrel textures chime in. Fruit flavours mirror the bouquet, oak flavours do the same with some very fine tannin textures for extra mouthfeel. Well made, youthful and still developing with best drinking from late 2023 or early 2024 through 2029."

# CONTACT VINO FINO

# **OPEN HOURS**

# VISIT VINO FINO

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

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021