

# VINO FINO

Explore a World of Wine

## SERESIN RESERVE CHARDONNAY 2022



\$44.99

|               |                  |          |                 |
|---------------|------------------|----------|-----------------|
| Product Code: | 5255             | Closure: | Screw Cap       |
| Country:      | New Zealand      | Unit:    | Each            |
| Region:       | Marlborough      | Volume:  | 750ml           |
| Sub Region:   | Southern Valleys | Alcohol: | 13.0%           |
| Style:        | White            | Grape:   | 100% Chardonnay |
| Variety:      | Chardonnay       | Natural: | Biodynamic      |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"A wholly complete expression of Chardonnay, that brings together poise, structure and concentration. Considered picking and mindful use of oak has created a wine of great balance, that shows both ripe tropical fruit and savoury, smokey complexity and finishes with defined mineral acidity. Bone dry and with a low pH, this wine will age beautifully for many years to come.

Certified organic grapes were selectively harvested by hand in the middle of March, with only the clean bunches being picked. The fruit was 100% whole bunch pressed and the subsequent juice settled in tank overnight before racking into oak puncheons, whereby it fermented naturally for 10-12 weeks. The wine then completed malolactic fermentation naturally. After 14 months in oak on lees, the components were racked, blended and filtered prior to bottling. The overall blend has 23% new French oak.

Our clay rich Raupo vineyard, farmed following organic and biodynamic principles is located in the centre of the Omaka Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain."

#### Rated Excellent & 94/100 Cameron Douglas MS, November 2023 (2022 Vintage)

"A complex and enticing bouquet of yellow fleshed stone fruits, grapefruit and toasty barrel with a wood smoke and spice quality then raw cashew and brazil-nut butter suggestions. Equally complex and delicious on the palate with a purity of fruit at the core, judicious use of oak and flavours that reflect the bouquet present a wine of quality. Fine tannins and plenty of acidity set in a place a sound structure with a light warming alcohol. Well made, dry on the finish and ready. Best drinking

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from early 2024 through 2029."

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## **5 Stars Michael Cooper** (2022 Vintage)

"Finesse is the keynote quality of this organically certified wine. The very classy 2022 vintage was estate-grown in the Raupo Creek Vineyard, in the Omaka Valley, hand-picked, fermented with indigenous yeasts, and lees-aged for 14 months in French oak barrels (23 per cent new). Bright, light yellow/green, it is fragrant and mouthfilling, with concentrated stonefruit flavours, finely integrated oak, fresh acidity, and impressive vigour, intensity and complexity. Still youthful, with obvious potential, it's well worth cellaring to mid-2025+."

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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