

VINO FINO

Explore a World of Wine

SILENI LODGE GRAND RESERVE CHARDONNAY 2022



\$24.99



Product Code:	4613	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay



New Zealand
Wide
Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"The Lodge Chardonnay is grown in the Bridge Pa Triangle and Mangatahi sub-regions of Hawke's Bay. The warm, even growing conditions of Bridge Pa contrast with cooler conditions at Mangatahi. These different growing conditions produce very different fruit, allowing us to create a wine with layers of flavour, complexity and interest.

Fruit for this reserve wine is hand harvested and whole bunch pressed. The cloudy juice was then fermented in French oak barriques, with a mix of indigenous and inoculated yeasts. Following the primary and full malolactic fermentations, the wine is left to mature on gross lees in barrel for approximately ten months, prior to bottling.

Rich aromas of ripe stone fruits and hazelnuts. The palate is textured and full with pleasing layers of complexity. Fine acidity adds length and balance. Enjoy with a creamy pasta, seafood chowder or with smoked salmon."

Rated Excellent & 93+/100 Cameron Douglas MS, November 2024 (2022 Vintage)

"A classic big and bold bouquet of roasted stone fruits and spices of barrel, Brazil-nut butter and vanilla. Full-bodied and dry as the wine touches the palate, this is soon contrasted by the core of stone fruit and citrus peel flavours, spices from barrel and soil. The acid line keeps the palate fresh throughout the tasting with the bold characters returning towards the finish. Best drinking from day of purchase through 2030."

89/100 Erin Larkin, RobertParker.com, January 2025 (2022 Vintage)

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"The 2022 Lodge Grande Reserve Chardonnay is oaky and texturally firm, with ripe yellow fruits in profusion—pineapple, rock melon, custard apple—along with white pepper, shaved fennel and preserved citrus. Everything is dialed up. There is a lot of wine here—so much flavour to taste. Some restraint would help to make this a more complex drink, but it can't be accused of lacking in personality."

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

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