

VINO FINO

Explore a World of Wine

SIREN QUEEN OF THE SWORDS CHARDONNAY 2022



\$48.99



Product Code:	31483	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Biodynamic



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TASTING NOTES

Winery notes (2022 Vintage)

"The *Queen of Swords* beckons you to look at all the facts before making a decision. This queen does have compassion, which is why she has her hand reaching outwards in offering, but she wants to connect to people using an understanding that is intellectual.

Crisp, bone dry, saline and refreshing with light citrus and green apple notes. Backed up with body and texture and some serious cleansing acidity. Only neutral oak was used to showcase the fruit and acidity of the wine. A nod to Ash's time working with Julien at Domaine Labet in the Jura, the intention was to make a racy Chardonnay with tension and texture.

Biodynamically grown by The Wrekin vineyard in Marlborough. The grapes were hand picked and direct-pressed into old barriques for wild fermentation and matured in the same vessel for 18 months. Certified organic fruit. Unfined. Unfiltered. Vegan. Minimal sulphites added at bottling. Bottled under cork and wax."

94/100 David Walker Bell, WineFolio.co.nz, October 2024 (2022 Vintage)

"Made by Ashleigh Barrowman, using fruit from the biodynamic Wrekin Vineyard in the Brancott Valley, Marlborough. Bottled under cork and wax. Unfined and unfiltered – a bright golden straw colour in the glass, but expect some cloudiness at the bottom of the bottle. Aromas of grapefruit, apple, preserved lemon, cashew, apricot and orange blossom. A balance between that citrusy clean purity and some funky phenolics into the palate. Brimming with briney, linear acidity, it races along on a

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wave of energy and remains piquant and mineral. There is texture that sidles in from the wings, adding a silky element and interest. I don't see oak, but there's an oatmeal and spice note in the back somewhere, and the whole package is very characterful – from the labelling to the dry, persistent finish."

CONTACT VINO FINO

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<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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