

VINO FINO

Explore a World of Wine

SLOW PRESS CHARDONNAY 2022

PRICE DROP VINO VALUE MEGA DEAL TOP SELLER

\$15.99

BACK IN STOCK Massive Value from California - Bold Taste, Smooth Price



Product Code:	31586	Closure:	Screw Cap
Country:	United States	Unit:	Each
Region:	California	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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TASTING NOTES

Slow Press Chardonnay was a new wine for Vino Fino last year and found a following with lovers of the bigger Californian style. When we sold it \$17.99 last year, we thought it offered brilliant buying - and so did you - so when the supplier reached out to offer an even better deal, we jumped at it! At just \$15.99, this is back up the truck territory!

Meet Slow Press Chardonnay, big on flavour but not on price.

Slow Press embraces the idea that slowing down leads to something richer, and by taking more time during the winemaking process, they allow their wines to develop deeper complexity and flavour.

Winery notes (2022 Vintage)

"Slow Press Chardonnay delivers flavours of fresh apples and pears that intermingle with notes of toasted vanilla and oak with a full bodied, creamy finish.

The California climate offers warm days and cool nights. This climate is excellent for our Chardonnay, bringing delicious flavour with a healthy acidic profile. The winemaking techniques listed below, in conjunction with outstanding fruit, helped bring this rich, flavourful Chardonnay together.

We crafted this Chardonnay using Certified Sustainable grapes under Lodi Rules. The care and craft put into the vineyards is

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reflected in the quality of the wine in the bottle.

Instead of smashing the skins & seeds, Slowpress press the grapes gently to extract the best juice. Letting the juice ferment slowly at colder temperatures amplifies the grape's natural fruit flavours. Aged in American oak barrels for 9 months to develop a full-bodied, creamy mouthfeel."

Best Buy - Stacy Brisco, Wine Enthusiast, December 2023 (2022 Vintage)

"A strong phenolic grip gives this wine a bitter edge that frames fresh fruit-meets-floral aromas and flavours. Find notes of sweet pea and peony flowers, lychee, white grape, and white grapefruit pith and oil."

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