

VINO FINO

Explore a World of Wine

SMITH & SHETH CRU HERETAUNGA CHARDONNAY 2023



93



\$39.99

Product Code:	4935	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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Wide
Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Beautiful bright Lisbon lemon colour. Very open, delicious aromas of lemon, oat biscuits and white peach with a beautiful twist of creaminess. A tense lemon zest and salty feel on the palate becomes richer with warm, grilled peach, roasted cashew and beautiful French oak, finishing long, savoury and dry.

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 53% new oak. 100% indigenous yeasts and 60% malolactic fermentation with a small amount of lees stirring during 11 months maturation in the barrel. A further 6 months maturation on lees in tank took place prior to bottling."

Rated Excellent & 93/100 Cameron Douglas MS, March 2025 (2023 Vintage)

"Another excellent expression of Chardonnay from the SS team, aromas and flavours of peach and grapefruits, whipped cream with a lactic quality. There's no mistaking the oak signature with wood, spice and smoke highlights. Delicious on the palate with a satin-creamy rounded touch, contrasted by the acid line and impacts of from wood and spice. It's so totally drinkable. On its own or with food I think you'll like this style and expression. Best from late 2025 through 2029."

Reviews for the 2022 vintage below...

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5 Stars & 96/100 Bob Campbell MW, The Real Review (2022 Vintage)

"Serious chardonnay with impressive intensity and pronounced saline/oyster shell characters together with classy French oak flavours supported by vibrant acidity that helps drive a lingering finish. It has the X-factor."

5 Stars & 96/100 Sam Kim, Wine Orbit, July 2024 (2022 Vintage)

"Beautifully composed and expressed, showing white flesh nectarine, lemon pith, vanilla and hazelnut aromas with a hint of wet limestone. The palate delivers terrific weight and fleshy texture, combined with bright acidity, finishing splendidly long and satisfying. Gorgeously layered and flowing, making it immensely appealing. At its best: now to 2034."

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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