

VINO FINO

Explore a World of Wine

SPY VALLEY CHARDONNAY 2022



Original price was: \$26.99. ~~\$22.99~~ Current price is: \$22.99.

This is the stuff of 'reserve' quality wines!

Product Code:	4799	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Spy Valley always offer that great mix of quality and value in their wines and this Chardonnay is no exception. There are no short cuts in either the vineyard or the winemaking - hand harvested, free run juice, wild ferment in barrel and full lees contact, this is the stuff of 'reserve' quality wines.

Winery notes (2022 Vintage)

"Aromas of stone fruit and melon highlighted with hints of brioche. Layers of citrus and lemon peel on the palate with subtle influences of barrel fermentation balanced beautifully.

Harvested over 2 separate picks. The fruit was gently pressed with the free run juice settling briefly before draining to French oak barrels. The barrels remained in our cellar to undergo a fermentation; a portion of the wine went through natural malolactic fermentation with the separate batches being assembled 10 months after harvest. After final blending, the wine was left to rest in tank on light yeast lees for 2 months before preparation for bottling."

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2024 (2022 Vintage)

VINO FINO

Explore a World of Wine

"Delightfully fruited and inviting, the bouquet shows yellow peach, lemon zest, vanilla and roasted hazelnut aromas, leading to a wonderfully weighted palate offering creamy texture combined with bright acidity, finishing long and delectable. At its best: now to 2029."

92/100 Cameron Douglas MS, March 2024 (2022 Vintage)

"A familiar and enticing bouquet of fresh peaches and baking spices of vanilla and clove. There's reminders of over whipped cream with a light cheesy quality accentuating the less and softer floral and citrus qualities. Plenty of weight and texture, fruity and style. Medium+ acidity with fine tannins then flavours of stone fruits, nuts and citrus peel. Balanced and well made with best drinking from 2024 through 2027+."

Joelle Thomson, drinksbiz Magazine, April/May 2024 (2022 Vintage)

"Top-value buying from one of the best-known wineries in the country's biggest wine region. This is a blend of grapes grown in Marlborough and fermented in stainless steel to retain fresh, fruit-forward aromas of ripe grapefruit and white peach, all carried in a full body. Very good drinking now or in the next two to three years."

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