

SQUAWKING MAGPIE GRAVELS CHARDONNAY 2020



Original price was: \$39.99. ~~\$25.99~~ Current price is: \$25.99.

"The bouquet is captivating and complex, a wine that speaks of place and time." 96/100 Cameron Douglas MS

Product Code:	5847	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Squawking Magpie		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

From the outstanding 2020 vintage this delicious Chardonnay from Squawking Magpie is really finding its wings right now. It's rich and ripe with perfectly honed oak treatment, sublime texture and incredible length.

Winery notes (2020 Vintage)

"Single vineyard barrel aged Chardonnay from the Alluvial soils of Hawkes Bay. Hand selected fruit with 12 months maturation in new and one year old French oak, the wine is beautifully textured, full bodied with butterscotch and spicy oak flavours. Displaying mineral tones from the Terrior, this wine has a delightful and very long finish."

5 Stars & 94/100 Sam Kim, Wine Orbit, November 2021

VINO FINO

Explore a World of Wine

(2020 Vintage)

"It's gorgeously ripe and complex on the nose with golden peach, vanilla, roasted hazelnut and popcorn characters. The concentrated palate delivers terrific weight and intensity, beautifully complemented by creamy texture and fleshy mouthfeel. **Delectably expressed and lingering.** At its best: now to 2028."

Rated Outstanding & 96/100 Cameron Douglas MS, March 2022 (2020 Vintage)

"The bouquet is captivating and complex, a wine that speaks of place and time. There's a core of fruit that is plush, ripe and alluring, almost beguiling with scents of yellow stone fruits, apple and citrus peel and a smidgin of pith. On the palate the core fruit flavours are surrounded by wood and some fruit tannins, acidity is pristine, fresh adding vibrato and highlighting some natural baking spice qualities from the fruit and oak. As the wine relaxes and warms in the glass, more layers of complexity emerge. **A fascinating wine,** still rather youthful, **very lengthy and delicious. Excellent potential, fantastic value.** Best drinking from mid to late 2022 through 2030."

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