

VINO FINO

Explore a World of Wine

TE KANO KIN CHARDONNAY 2022



\$19.99

MEGA DEAL Central Otago meets California



Product Code:	3685	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

The Under \$20 Chardonnay you have been looking for!

This Central Otago Chardonnay is a bit of an enigma. A bit left of field in terms of New Zealand Chardonnay's owing to its partial use of American oak in the mix (20%). The resulting wine sits somewhere in the middle of a classic NZ style with ripe stonefruits (peach, nectarines, apricot) and Californian, with the American oak bringing with it layers of vanilla, butterscotch and caramel that is just so popular with Chardonnay lovers these days. Overall, a very comforting glass of Chardonnay that will find many fans.

Te Kano are a relatively new player on the Central Otago wine scene, but have already made some significant investment into the region - they are really starting to produce some impressive wines!

They have a strong passion for conservation (as well as making delicious wines) and are undergoing some extensive regenerative projects around their Estate vineyards based in Bannockburn, Northburn and Waitaki. Working with organic practices (not yet certified) the care and attention here is obvious and they are definitely a winery to keep an eye on going forward.

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Winery notes (2022 Vintage)

"We believe in connections at Te Kano. Between wine and food, grapevines and the soil, people and nature. Our Estate vineyards are testament to this, with organic practices and an extensive Kōwhai rejuvenation project strengthening our links with the land we love. Kin is a deliciously vibrant wine made to enliven any gatherings of family and friends.

A selection of chardonnay clones from our Northburn vineyard was fermented in stainless steel and oak barrels. Maturation on full yeast lees took place over the following 10 months before blending and bottling.

Aromas of vanilla, toasted hazelnut, ripe peach and melon, with spicy oak undertones. Generous ripe stonefruit, creamy vanilla and toasted bread notes give way to a fresh mineral finish."

Rated Excellent & 93/100 Cameron Douglas MS, March 2025 (2022 Vintage)

"Aromas and flavours of fresh white peach and red apple. There's a fine yet distinctive layer of wood spice and lees complexities. Dry on the palate with a satin touch, fruit flavours are accentuated by the acid line. Fruit tannins and soft wood tannins frame the palate nicely. A balanced and well made wine with length and medium+ finish. Best drinking from mid to late 2025 through 2030."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, March 2025 (2022 Vintage)

"Bright, even, pale yellow. The nose is gently full, with aromas of peach, nectarine and citrus entwined with soft butter and cashew. Medium-bodied, aromas of peach and nectarine melded with lemon, unfolding soft butter, cashew, vanilla and minerals. The palate has an immediate appeal, offering purity of fruit and a well-balanced creamy palate. Match with poultry and snapper over the next 3-5 years. Fruit from Northburn, fermented in stainless steel and oak barrels, aged on full for 10 months before blending and bottling. 14% alc."

5 Stars & 93/100 Sam Kim, Wine Orbit, March 2025 (2022 Vintage)

"It's elegantly fragrant on the nose, showing apricot, Gala apple, nougat, and lemon peel aromas. The palate delivers succulent fruit flavours with a fleshy texture and bright acidity, finishing lingering and silky. Beautifully composed and expressed, offering terrific drinking. At its best: now to 2027."

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

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