

VINO FINO

Explore a World of Wine

TE KANO LAND SERIES WAITAKI CHARDONNAY 2022



Original price was: \$60.99. ~~\$54.99~~ Current price is: \$54.99.

| | | | |
|---------------|-------------|----------|-----------------|
| Product Code: | 31294 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Waitaki | Volume: | 750ml |
| Style: | White | Alcohol: | 13.7% |
| Variety: | Chardonnay | Grape: | 100% Chardonnay |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Double Gold Medal - New Zealand International Wine Show 2024

Winery notes (2022 Vintage)

"This is a fresh and aromatic wine of elegance and poise.

Made in extremely small quantities, the Land Series wines seek to highlight the very best from each of the unique subregions within our family of vineyards. This Chardonnay is a reflection of the unique terroir of our Waitaki site. Lifted aromatics with tropical fruit, citrus and white flowers. The palate is chalky, with balanced fresh acidity and concentrated flavours of toasted hazelnut, tropical fruits and toasted oak.

Hand harvested fruit was whole bunch pressed and lightly settled then transferred to French oak barriques for fermentation with indigenous yeasts. Held on full yeast lees for 11 months with occasional stirring."

5 Stars & 95/100 Bob Campbell MW, The Real Review, June 2024 (2022 Vintage)

"Taut, elegant and intense chardonnay with oyster shell, lime zest and grapefruit flavours that are typical of wines made in the Waitaki Valley but might also be mistaken for Chablis."

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Rated Excellent & 94/100 Cameron Douglas MS, September 2023 (2022 Vintage)

"Varietal with accents of nut and new barrel freshness, fresh and roasted peach, pear and apple. The oak also delivers light brown spice suggestions of vanilla and brazil nut. On the palate a dry wine with near full-body weight, some firmness from the barrel then contrasting plushness from the apple and white fleshed stone fruits. Medium+ acid line with some fine wood tannins with a phenolic texture. Overall a lovely wine with texture and flavour driving the overall appeal. Best drinking from 2024 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