VINO FINO
Explore a World of Wine

TE WHARE RA CHARDONNAY 2022



$39.99

Product Code:	5591
Country:	New Zealand
Region:	Marlborough
Sub Region:	Renwick
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2022 Vintage)
"The growing conditions, here in Marlborough, mean that it is well-suited for the production of world class Chardonnay. We have a relatively cool climate which results in a long, even growing season which is great for flavour development. This creates an environment where we can make a style of Chardonnay which balances concentration and complexity, whilst retaining the finesse that a higher natural acidity brings – which is unashamedly the style we like to drink!

This 2022 release is a blend of the 2 clones of Chardonnay we have planted on our TWR home block here at the winery. We have the Mendoza clone planted in 1979 plus a small amount of Clone 6 that was planted mid-80s. The wine is made using traditional techniques.

Lifted aromas of grapefruit, toasted almond, and white nectarine are complemented by smoky, savoury notes, white florals and hints of spice. These aromas follow on to complex, supple palate with real depth of flavour including grapefruit, fresh fig and white stone-fruit as well as savoury, mineral notes. Well integrated toasty oak and a lingering, spicy persistence complete this wine."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2024 (2022 Vintage)
"Youthful and taut bouquet with scents of grapefruit and white peach, red apple and flinty stony qualities. The youth and power, some concentration and drive, purity of fruit and tension in the style. On the palate a delicious wine driven by the flinty red apple and citrus qualities then layers of spice and mineral from soil and a light measure of oak. Acidity and fine fruit tannins deliver a perfect mouthfeel and freshness, while the core fruit flavours tease out the breadth and complexity. A wine

to keep in the cellar for another 18 months to 2 years then imbibe from 2026 through 2030+."

5 Stars & 95/100 Sam Kim, Wine Orbit, May 2024 (2022 Vintage)
"Beautifully composed with elegant complexity, the wine shows ripe stone fruit, rockmelon, lemon peel, nougat and almond meal nuances on the nose. The palate displays excellent weight and presence, splendidly framed by creamy texture and finely pitched acidity, leading to a persistent, expansive finish. At its best: 2025 to 2034."

93/100 Stephen Wong MW, The Real Review (2022 Vintage)
"Green apple, sweet herb and celery seed aromas create a salivating backdrop for the mid-weight palate with concentrated, crisp white peach and grapefruit flavours that coat the flinty, pithy structure of this expressively mineral wine. The acidity emphasises the greener parts of this chardonnay but also gives it great drive and length. Stylish and quite ‘Chablisien’ in interpretation."

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

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