

VINO FINO

Explore a World of Wine

THE BONELINE SHARKSTONE CHARDONNAY 2022



\$54.99

Product Code:	4332	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	The Boneline		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"Aromas of grapefruit, orange zest, grilled white stonefruits, charred applewood with underlying peach blossom and oystershell. Fresh citrus dominates with crunchy nectarine, crystalized pineapple, sweet baking spice and a saline minerality in support. A fine acid structure is coated with a silky texture to give a long complex finish.

All fruit is estate grown organically, with the majority of the clone being Mendoza. All our Chardonnay is hand harvested and whole-bunch pressed, but they are lightly crushed first, this allows the juice to be extracted at very low pressures. Each parcel of fruit is kept separate and vinified and aged individually. The juice is allowed to oxidise pre-ferment which makes the final wine more vibrant, long-lived and intensely flavoured as finished wine. All parcels take most of the lees from pressing to barrel for wild fermentation and are aged in French oak with 25% being new. To keep the structure of this wine, we allowed only 50% of the barrels to go through spontaneous malolactic fermentation, with no battonage. The total time in barrel is about 10 months before being combined into one blend in mid-February. The wine stays in stainless steel tank for 6 months on lees which allows for the acid to become precisely defined and adds texture - then finished with no fining and only gentle filtration."

Reviews for the 2021 vintage below...

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Rated Outstanding & 95/100 Cameron Douglas MS, April 2023 (2021 Vintage)

"Pure, ripe, fresh and varietal bouquet filled with aromas of grapefruit, peach and red apple laced with vanilla, some newish wood scents and a stony mineral core. On the palate a delicious wine with a finely textured palate, core fruit flavours that mirror the bouquet and just the right level of oak influences. Fine chalky tannins, medium+ acid line, tree and stone fruit flavours and crushed stone. Nearing full-bodied, well made with an excellent finish. Best drinking from mid to late 2023 through 2029."

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