

THREE DARK HORSES CHARDONNAY 2022









Original price was: \$26.99.\$21.99Current price is: \$21.99.

You know the Shiraz - Now it's time to try the Chardonnay

Product Code:	5608
Country:	Australia
Region:	South Australia
Sub Region:	McLaren Vale
Style:	White
Variety:	Chardonnay
Producer:	Three Dark Horses

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Grape:	100% Chardonnay





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

This is just the 3rd vintage of Three Dark Horses Chardonnay and is available for the first time in New Zealand (the previous two sold out very quickly in Australia). A rich, full bodied Chardonnay that sits nicely between California and Hawkes Bay in style.

From a single vineyard in the McLaren Vale, the perfectly ripened fruit was given the Rolls Royce treatment in the winery with full barrel (50% new) fermentation by wild yeast. The finished wine was left in barrel for 12 months and regularly lees stirred to add texture and weight. A golden colour with ripe grapefruit and a salivating lemon drop character, this is a very tasty Chardonnay!



"A single vineyard Chardonnay from the McLaren Vale. The juice is cold pressed and oxidatively handled to tank. It is cold settled for 5 days then racked to oak (50% new) for fermentation by wild yeast. The finished wine is left in barrel for 12 months and regularly lees stirred.

A very interesting nose of grilled nuts, vanilla and nougat. There is underlying peach and tropical fruit aromas. The palate is all about texture. It has flavours of peach, vanilla and nougat with good acid and an even, long finish. Drinking exceptionally well in its youth but can also be laid down for 5+ years."

5 Stars & 93/100 Sam Kim, Wine Orbit, January 2023 (2022 Vintage)

"It's wonderfully ripe and lifted on the nose showing golden peach, rockmelon, vanilla and cedar characters. The palate is equally satisfying with excellent weight and succulent fruit intensity, beautifully framed by supple texture and juicy acidity. Upfront and generous, making it highly enjoyable. At its best: now to 2026.

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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