VINO FINO
Explore a World of Wine

TONY BISH HEARTWOOD CHARDONNAY 2025





$42.99

Classy barrel fermented Mendoza Hawkes Bay Chardonnay from one of the best winemakers in the business

Product Code:	3734	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Tony Bish Wines		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2025 Vintage)
"Lifted fresh aromas of citrus with lemon zest, grapefruit and citrus blossom. Complex spice notes complement with nutmeg and cinnamon, overlayed with briny freshness and hints of oyster shells. The palate has zesty freshness on entry followed by creamy cashew butter flow. The texture is mealy and complex with roasted nectarine mingling with citrus notes and delivered on a fine acid thread to a long and persistent finish. The oak is fully integrated and seamless, giving the wine power and drive wrapped in elegance. Cellar for 8-10 years.

Hand-picked Hawke's Bay Chardonnay from the renowned Two Terraces and Kokako Farms vineyards was gently whole bunch pressed, with just the free run juice sent to ferment in new and seasoned Taransaud French oak barriques. No additions were made to the juice prior to ferment. The wine was aged in barrel for 11 months prior to minimal handling for bottling

preparation."

Rated Excellent & 94/100 Cameron Douglas MS, April 2026 (2025 Vintage)
"A delicious wine with a complex and impactful bouquet of just ripe peach and red apple, a layer of sweet grapefruit and pith then gentle wood spice and baking spices. A dry wine with a definitively textured mouthfeel driven by fine grained tannins, lots of polish emphasised the acid line. Delicious, salivating and ready to drink from day of purchase through 2031."

5 Stars & 94/100 Candice Chow, CandiceWineChat.com (2025 Vintage)
"Barrel fermented in Taransaud oak. Well-balanced toasty elements and ripe phenolics enrich the pristine fruit, enlivening acidity provides fluidity and drives an enticing, lifted finish."

CONTACT VINO FINO

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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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