

VINO FINO

Explore a World of Wine

TWO RIVERS CLOS des PIERRES CHARDONNAY 2022



Original price was: \$34.99. **\$29.99** Current price is: \$29.99.

Product Code:	5891
Country:	New Zealand
Region:	Marlborough
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Chardonnay
Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2022 Vintage)

"The bouquet offers aromas of toasted almonds and Meyer lemon mingled with struck match. On the palate the wine is bright and focused, opening up to layers of stone fruit and lemon curd, over hazelnuts and just a touch of toasted oak. The artisan winemaking approach has resulted in a classic and elegantly textured chardonnay, with natural fruit sweetness, good acidity and a long, pure finish.

Grapes were lightly pressed and the juice naturally fermented. The wine was then aged for 8 months in a mixture of French oak barriques and cuves. Full malolactic fermentation occurred."

5 Stars & 96/100 Sam Kim, Wine Orbit, May 2023 (2022 Vintage)

"Gracefully styled and enticing, the wine shows ripe stone fruit, roasted almond, flint, nougat and oatmeal nuances on the nose, leading to an impressively concentrated palate offering awesome weight and persistency. Supremely elegant and powerful at the same time, it's brilliantly structured by perfectly pitched acidity, finishing wonderfully long and gratifying. At its best: 2024 to 2034."

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

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"A striking bouquet filled with aromas of toasty spices and gun-flint, layers of ripe yellow stone fruits and grapefruit and a fine stony mineral quality. Complex, youthful and enticing. There's a richness and completeness as the wine touches the palate, roasted nut and stone fruit flavours, citrus and barrel spices layer together to present a delicious expression without losing the essence of Chardonnay. Well made with development time as well as immediate drinking if desired. Best drinking from mid to late 2024 through 2029+."

4 ½ Stars Michael Cooper, October 2023 (2022 Vintage)

"The elegant, youthful 2022 vintage was harvested from mature vines at two sites, in the Wairau Valley and Southern Valleys. Fermented and matured for eight months in French oak barriques and cuves (holding 4,500 litres), it was bottled unfiltered and unfiltered. Bright, light lemon/green, it is mouthfilling, with vibrant, ripe, grapefruit and peach flavours, gently seasoned with biscuity oak, good complexity, finely balanced acidity and a lingering finish. A very age-worthy wine, it's well worth cellaring to mid-2025+."

4 Stars Yvonne Lorkin, June 2023 (2022 Vintage)

"Crafted from Mendoza, Clone 15 and B95 fruit grown in their Spring and Hawkesbridge vineyards that was wild fermented then aged for 8 months in French oak and given a full malolactic ferment, this chardonnay is an incredibly clean, youthful, saline-laced, and citrus stacked style. Elongated and boasting great persistence on the palate."

Reviews for the 2021 vintage below...

94/100 Bob Campbell MW, The Real Review, June 2022 (2021 Vintage)

"Impressive, tangy, high-energy chardonnay with grapefruit, lime blossom, struck flint, ginger and roasted chestnut flavours supported by bright acidity. Impressive purity and a lingering finish. Clearly the product of an excellent vintage."

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