

VINO FINO

Explore a World of Wine

TWO RIVERS CLOS des PIERRES CHARDONNAY 2023



\$29.99

Product Code:	5891	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



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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 & 95/100 Sam Kim, Wine Orbit, August 2024 (2023 Vintage)

"Fine and elegant, the enticing bouquet shows lemon pith, crunchy apple, nectarine, nougat, and almond meal nuances with an attractive flinty complexity. The palate exhibits outstanding concentration and focus, brilliantly supported by refined texture and beautifully pitched acidity, leading to a sustained, alluring finish. At its best: 2026 to 2035."

5 Stars Yvonne Lorkin, February 2025 (2023 Vintage)

"Crafted from Mendoza, Clone 15 and B95 fruit grown in their Spring and Hawkesbridge vineyards that was wild fermented

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then aged for 8 months in French oak and given a full malolactic ferment, this chardonnay is a deliciously clean, youthful, saline-laced, and citrus stacked style. Elongated and boasting great persistence on the palate. It's absolutely smashable and seductively styled – and it should be in every Chardonnay fans' fridge."

Rated Excellent & 94/100 Cameron Douglas MS, September 2024 (2023 Vintage)

"An excellent wine with a bouquet of freshness and complexity, variety and definitive style. Aromas of cashew nut and fresh peach then lemon and spiced brown pear. The lees that this wine rested on showcases an earthy mineral quality, shape and form. Dry and nicely taut on the the palate with the impact of acidity, youth and lees showing first then fruit flavours that reflect the bouquet. Well made, poised and youthful with best drinking from late 2025 through 2031+."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, September 2024 (2023 Vintage)

"Bright, even, pale straw yellow with a slight green hue. This has an expressive bouquet with aromas of stonefruit, citrus, zest layering flint and a suggestion of roasted nuts. Medium-full bodied, aromas of peach, lime, grapefruit and its zest entwined with stone flint and spice. The fruit has good energy and a zesty core; invigorating acidity drives with tension to a clean-textured, salivating finish. This Chardonnay has a pure forefront and sleek texture palate. Match with grilled mackerel and garlic prawns over the next 5+ years. Fruit from Wairau & Southern valleys, fermented with wild yeasts to 13% alc, aged 10 months in a combination of French oak barriques and cuves. Full MLF. Unfined. Vegan friendly."

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

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Christchurch