VINO FINO
Explore a World of Wine

TWO RIVERS THE SPRING CHARDONNAY 2021



$52.99

Product Code:	5898
Country:	New Zealand
Region:	Marlborough
Sub Region:	Wairau Valley
Style:	White
Variety:	Chardonnay

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
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 (2021 Vintage)
"Aroma: Hazelnut, ripe stonefruit, toasted pine nuts. Palate: lemon butter, citrus, wet stone, complex, and delicate.

With minimal intervention winemaking, this Chardonnay was naturally fermented and aged for 14 months on yeast lees in seasoned French oak barriques and cuves. Wild Malolactic Fermentation occurred before being bottled unfined and unfiltered. The wine was then aged in bottle for a further 16 months before release."

Reviews for the 2020 vintage below...

5 Stars & 97/100 Sam Kim, Wine Orbit, November 2022 (2020 Vintage)
"This is a compelling rendition of the variety, showing apricot, lemon pith, vanilla, roasted hazelnut and savoury pastry aromas on the nose. The powerfully concentrated palate delivers multi-layered mouthfeel and creamy texture, superbly structured by perfectly pitched acidity. Wonderfully complex and moreish with a persistent engaging finish. From the Wairau Valley district. At its best: now to 2032."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2023 (2020 Vintage)
"Intensity and power; there’s no mistaking the pure fruit core and scents of California peach and wild red apple flesh, a core

of shape and form from lees and a mineral message of baked stones and dry clay. Delicious on the palate with a dry flinty quality then flavours of stone and tree fruit to reflect the bouquet and a back bone acidity accentuating a lemon and citrus fruits quality. Complex and natural, lengthy, textured and new with layers of oak and spice providing maximum foundation and added complexity. Best drinking from day of purchase through 2029."

4 ½ Stars Michael Cooper, November 2022 (2020 Vintage)
"Still unfolding, the single-vineyard 2020 vintage was harvested from 30 year-old vines, fermented with indigenous yeasts and lees-aged for 12-18 months in seasoned French oak barriques and cuves. Bright, light yellow/green, it is medium to full-bodied, with strong, fresh, citrusy and peachy flavours, gently seasoned with oak, and good acid spine. Currently slightly austere, but showing excellent intensity and vigour, it's well worth cellaring; open 2024+."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Reviews, November 2022 (2020 Vintage)
"Bright, even, pale yellow with a gold hue and some depth. This has a vivacious, full bouquet with aromas of barrel fermentation elements, flint, lightly roasted hazelnut, spice underlying lemon curd and citrus peels. Medium-full bodied, aromas of lemon curd, tangelo and a suggestion of young pineapple, unfolding subtle hazelnut, flint and spice, and wildflower persist to a long finish. The barrel-fermented elements are well-proportioned and elegantly expressed. Tangy acid tension carries fine, chalky minerals and textured phenolics and provides a chewy framework. This vivacious Chardonnay possesses a fine line of tension, complexity and presence. Match with crayfish and poultry over the next 5-8 years. Fruit from Wairau Valley, 30-year-old vines, Mendoza clone, fermented naturally and aged 12-18 months on yeast lees in seasoned French oak barriques and cuves, full MLF. 12.5% alc, unfined, unfiltered, vegan friendly. Further aged in bottles for 12 months before release."

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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