

VINO FINO

Explore a World of Wine

VIDAL RESERVE CHARDONNAY 2023

**HOT
PRICE**

Award badge kind or type unknown

Original price was: \$22.99. ~~\$15.99~~ Current price is: \$15.99



Product Code:	4365	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Winery notes (2023 Vintage)

"This classically styled Hawke's Bay Chardonnay displays aromas of sweet lemon, nectarine and grilled nuts. Subtle hints of butter and smoky oak add complexity and layers of flavour. The palate is linear and refreshing with the riper fruit notes supported by juicy acidity.

This wine was made with a blend of fruit from our Keltern vineyard in Maraekakaho and Phoenix vineyard in the Tuki Tuki Valley. The soil type and climate of each site have contributed particular characters to the final wine.

2023 was a tricky season to navigate in Hawke's Bay with frequent summer rain however Chardonnay came to the fore and with careful vineyard management and free draining soils, the resulting wines express fruit intensity and palate definition

Once pressed the juice was run to a mix of stainless steel tank and oak barrels for fermentation. Yeast was chosen to highlight the complexity and richness of Hawke's Bay Chardonnay. After primary fermentation was complete, full malolactic fermentation took place to add weight to the palate and the wine was left maturing on lees with frequent stirring for 9 months before preparation for bottling."

91/100 Cameron Douglas MS, May 2024 (2023 Vintage)

"Ripe, fleshy, fruity and varietal with core scents of white peach, pear and apple, there's a light grapefruit quality then a light lees and wood spice suggestions. On the palate, a dry wine with a nice vibrato from the acidity and a satin texture. Fruit flavours mirror the bouquet led by citrus then stone fruits. The lees and oak statements remain soft adding some complexity. balanced and well made, a charming wine with best drinking from 2024 through 2027"

VINO FINO

Explore a World of Wine

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

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021