

# VINO FINO

Explore a World of Wine

## VILLA MARIA RESERVE HAWKES BAY CHARDONNAY 2021



Original price was: \$39.99. **\$29.99** Current price is: \$29.99.

A Moderately Intense and  
Sophisticated Style from a Top Vintage

Product Code:	4093	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	14.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	<a href="#">Villa Maria</a>		



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### TASTING NOTES

**Gold Medal - International Wine Challenge 2023**

**Double Gold Medal - New Zealand International Wine Show 2023**

**Gold Medal - Hawkes Bay Wine Awards 2023**

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## Winery notes (2021 Vintage)

"In youth, this concentrated wine is pale in the glass and displays aromas of ripe stone fruit, citrus flowers, and grilled nuts. Natural barrel fermentation influences have created flinty complexity and the finish is driven by a generous palate and succulent acidity. Cellar this wine with confidence for up to 5-8 years from vintage.

The grapes for this were grown on the Kokako Farms vineyard in Ohiti Valley (36%), the Te Awa Vineyard (35%) and the Keltern vineyard (29%) located on the Heretaunga plains. The 2021 vintage was highly regarded with a warm and dry summer that kicked off with the earliest Hawkes Bay Chardonnay harvest ever and allowed fruit to be picked at optimum ripeness without any disease pressure. This wine features a sensational collection of Hawkes Bay sites which are fastidiously managed to produce Reserve quality Chardonnay.

Hand harvested on different dates the various clones and sites provided an exciting array of blending options. Gentle whole bunch pressing allows for the finest quality of juice to be run directly into French oak barriques for natural fermentation. Once complete the individual parcels matured on yeast lees with regular battonage for up to 14 months. The finest barriques were then identified and blended and the wine was aged for an additional 6 months on full lees in stainless steel tank before preparation for bottling."

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## 5 Stars & Top 5 Cuisine NZ Chardonnay Tasting, August 2023 (2021 Vintage)

"Aromas of clean, pure stone fruits stream from the glass and through to the well-structured palate where the flavours of sweet peaches, grilled hazelnuts and cream sit nicely against well-handled oak. This is a fruit-forward expression displaying a fine acid line and a long, satisfying finish."

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## 5 Stars & 95/100 Sam Kim, Wine Orbit, April 2023 (2021 Vintage)

"Gorgeously elegant and complex, the wine shows apricot, rockmelon, vanillin oak and brioche characters on the nose, followed by a wonderfully weighted palate displaying excellent structure and persistency. It's refined and beautifully layered with textured mouthfeel, finishing impressively long and satisfying. At its best: now to 2033."

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## Rated Classic & 5 Stars Michael Cooper, June 2023 (2021 Vintage)

"The refined, vigorous 2021 vintage has a fragrant, slightly smoky bouquet. Bright, light lemon/green, it is mouthfilling and sweet-fruited, with rich stonefruit flavours, mealy and yeasty notes adding excellent complexity, lively acidity and a savoury, long finish. Best drinking 2025+."

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## Rated Excellent & 94/100 Cameron Douglas MS, May 2023 (2021 Vintage)

"Captivating aromas of roasted and fresh peaches, baked grapefruit and custard qualities, toasty barrel spices and smoke. Delicious on the palate with weight and textures in harmony embellished by yellow stone fruits and citrus flavours that mirror the bouquet. Balanced lengthy finish, ideal drinking on its own and well suited to food. Best drinking from 2023 through 2029."

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## 93/100 Bob Campbell MW, The Real Review (2021 Vintage)

"Harmonious wine that achieves an enviable balance between alcohol sweetness, sour acidity and subtle tannic bitterness. The net effect makes the wine come alive. Vibrant chardonnay with high energy."

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## 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