

VINO FINO

Explore a World of Wine

WILD EARTH CHARDONNAY 2022



Original price was: \$31.99. ~~\$27.99~~ Current price is: \$27.99.



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|---------------|---------------|----------|-----------------|
| Product Code: | 5737 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Central Otago | Volume: | 750ml |
| Style: | White | Alcohol: | 14.0% |
| Variety: | Chardonnay | 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)

"This is a complex, bright, generous, and intriguing Chardonnay that showcases the great fortune of growing grapes at elevation in a warmer season. There is a delicious combination of ripe citrus and tropical fruit on the nose with a touch of vanilla and ginger. The palate is a delight for the senses with amazing richness and texture that is complemented by exquisite freshness. Each layer comes together in wonderful harmony delivering a very balanced and delicious wine. Uniquely textured and fresh in its youth, this wine should develop beautifully for 10+ years.

The Chardonnay grapes came from the Highgrange Vineyard situated at 336m-352m in Pisa. The 15 year old vines are planted with Clone 95 (60% of the wine) and Mendoza (40%); two complimentary clones that give texture and freshness to the wine. The grapes were hand-harvested on the 5th and 6th April with each clone fermented kept separate until blending. The grapes were whole-bunch pressed and fermented with wild yeasts on full solids which adds both richness and complexity to the wine and requiring minimal stirring. A full malolactic fermentation contributes to the rich texture. The wine was fermented and aged for 9.5 months in 5% new French oak from the premium Troncais forest in France; the rest in older French barriques.."

5 Stars & 95/100 Sam Kim, Wine Orbit, February 2023 (2022 Vintage)

"Gracefully composed, the wine shows rockmelon, lemon peel, vanilla, roasted hazelnut and savoury pastry aromas on the nose. The palate displays excellent weight and depth, wonderfully enhanced by creamy texture and beautifully pitched acidity, finishing supremely elegant and satisfying. At its best: now to 2030."

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4 ½ Stars Michael Cooper (2022 Vintage)

"The highly attractive, youthful 2022 vintage is a single-vineyard wine, hand-picked at Pisa, and fermented and matured for 10 months in French oak barriques (5% new). Bright, light yellow/green, it is fresh and full-bodied, with generous, vibrant, well-ripened stonefruit flavours, gentle biscuity and mealy notes adding complexity, balanced acidity and a harmonious, slightly creamy-textured finish."

17.5/20 Joelle Thomson (2022 Vintage)

"Chablis-esque flavours shine through in this smooth, creamy, subtly powerful Chardonnay from the evocatively named Wild Earth winery in Central Otago. Grapes from the elevated hillside Highgrange Vineyard in Pisa were fermented in barrels, approximately 10% new, to give this wine its soft, textural qualities and full body. The long citrusy finish comes from the cool nights in the region, which provide fresh acidity and drive to each sip of this lovely wine."

4 Stars Cuisine Chardonnay Tasting, September 2024 (2022 Vintage)

"Pale in the glass with bright, yet right citrus fruit on the nose alongside nougat and some baking spice aromas. The acid on the palate is bold which adds precision and focus and is well balanced against nicely handled fruit and oak profile present."

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