

VINO FINO

Explore a World of Wine

WIRRA WIRRA THE 12TH MAN CHARDONNAY 2022



Original price was: \$46.99. ~~\$36.99~~ Current price is: \$36.99.



Superb Adelaide Hills Chardonnay with Perfect Line and Length

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|---------------|-----------------|----------|-----------------|
| Product Code: | 31236 | Closure: | Screw Cap |
| Country: | Australia | Unit: | Each |
| Region: | South Australia | Volume: | 750ml |
| Sub Region: | Adelaide Hills | Alcohol: | 12.5% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - International Wine Challenge 2024

Winery notes (2022 Vintage)

"Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12th man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.

Lifted aromas of lime cordial, lemongrass and white nectarine contrast with hay and briny characters. Brioche and grilled nuts add another element. A rich blend of bright citrus and stone fruit characters combine with winemaking influences to produce a complex and textured palate. Natural fermentation in barrel and lees ageing contributes to savoury pie crust and creamy

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notes. Bright, chalky acidity leads to a flinty and salivating finish.

Fermented and matured in Burgundian coopered French oak, the majority in 500L puncheons. 21% of barrels were first use. The main coopers were Mercurey and Sirugue. Handpicked grapes were whole bunch pressed and the free run component of the juice filled to French oak for spontaneous/wild fermentation. A small juice portion completed fermentation and maturation in stainless steel to preserve additional primary fruit. All barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness."

95/100 Ray Jordan, WinePilot.com, December 2023 (2022 Vintage)

"This is one of the best and certainly most complex examples of this always pleasing offering from Wirra. It was handpicked and all wild fermented using 500l puncheons. Savoury notes with a trace of struck match complexity weaves into the palate. A slightly chalky limestone character influences its linear shape in the mouth. A lick of citrus on the finish completes an excellent wine at great value for this quality."

95/100 IWC Judges' Comments (2022 Vintage)

"Attractive struck match, apples and confit lime nose. Incredible intensity, saline palate with peach skin and red apples. Creamy complexity with a lingering finish."

94/100 International Wine & Spirits Competition 2024 (2022 Vintage)

"Flint, biscuit and fruit on the nose. Concentrated peach fruit and generous vanilla on the palate, well balanced by tangy acidity. Crisp and broad with a nice bitterness. Astounding."

94/100 Jamie Goode, WineAnorak.com (2022 Vintage)

"Lenswood and Piccadilly. Hand picked, whole bunch pressed, cloudy juice to puncheons, wild ferment. This is bright and lively with powerful citrus fruit and some complex meal and toast notes. Real energy with fruit purity and keen acidity. Such a bracing style with real precision."

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