

WRIGHTS RESERVE CHARDONNAY 2022









Original price was: \$42.99.\$37.99Current price is: \$37.99.





Product Code:	4751
Country:	New Zealand
Region:	Gisborne
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.5%
Grape:	100% Chardonnay
Natural:	Organic





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TASTING NOTES

Winery notes (2022 Vintage)

"Wrights Reserve Chardonnay is a bold wine of distinction. Deep straw in colour. Exuding rich aromas of ripe yellow stonefruits, tropical fruits along with citrus fruit elements entwined with creamy barrel-ferment and nutty toasty oak.

The grapes used for Wrights' Reserve Chardonnay were grown using organic and biodynamic techniques. The grapes are fully certified organic through Assure quality from Wrights' Ormond Valley Vineyard. The Ormond Valley Appellation has a unique microclimate, hottest day time temperatures, but coolest night time temperature. The unique clay and limestone soils help produce one of New Zealand's premium chardonnay's. The chardonnay grapes are grown from the Mendoza clone. Producing small berries, with more skin to flesh ratio ensuring more intensity of flavour and richness.

This wine was barrel aged in new French oak for 12 months, lees stirred and has undergone a full malolactic fermentation. A lovely wine now, or a stunning wine with 5 to 10 years cellaring."

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

"Impressively complex and engaging, the bouquet shows mango, baked fig, vanillin oak and brioche characters, leading to a concentrated palate offering terrific power and opulence, while remaining balanced and harmonious. Beautifully layered with rich texture and delicious flavours, making it hugely appealing. Certified organic. At its best: now to 2029."



"Certified organic, the generous 2022 vintage was grown in the Ormond Valley and matured for eight months in new French oak casks. Straw-hued, it is fleshy and concentrated, with rich, ripe stonefruit flavours, strongly seasoned with biscuity, nutty oak, balanced acidity and a smooth, well-rounded finish. Already quite open and expressive, it's a drink now or cellaring proposition."

Rated Excellent & 93/100 Cameron Douglas MS, March 2023 (2022 Vintage)

"A bold, creamy, ripe and lusciously textured wine with flavours of California peach and grapefruit peel, there's an echo of orange then flavours toasty wine barrel and wood smoke with vanilla and Brazil-nut. Medium+ acid line, fine wood tannins and a balanced, even finish. Well made with a lengthy finish. A classic style of Chardonnay using the best features of ripe fruit and French oak. Best drinking from 2023 through 2027+"

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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