

VINO FINO

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ALPHA DOMUS THE BATTEN CHARDONNAY 2024



\$39.99

"The Batten 2024 is my Chardonnay of the year so far" Yvonne Lorkin

Product Code:	4242	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



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Wide
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TASTING NOTES

Winery notes (2024 Vintage)

"The organic fruit for The Batten Chardonnay was harvested from the best parcels of Clone 15 grapes. Handpicked and whole bunch pressed the juice was transferred to 100% French oak barriques and puncheons. The Batten has a luxurious palate, powerful and complex, yet balanced and elegant. Delivering caramel and toffee with roasted peach flavours, the palate is completed by a very long sumptuous and layered mineral finish with hints of nutmeg.

Jean Batten 1909 - 1982; A celebrated and true heroine of New Zealand aviation history."

5 Stars Yvonne Lorkin, May 2025 (2024 Vintage)

"I cannot stress this enough. **The Batten 2024 is my Chardonnay of the year so far**, and if you're a Chardonnay fan or Chardonnay collector, you must beg, steal, borrow, barter, do whatever it takes to get your mits on this vintage as soon as you can. **It is beyond delicious.** Roasty, toasty and all the mosty - this characterful, organically-grown chardonnay is named after New Zealand's famed aviator Jean Batten (1909-1982) and is made by the incomparable Barry Riwai. Barry is

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Chardonnay aristocracy, having earned his stripes while working with Tim Turvey at Clearview Estate for many years before leading the talented team at Alpha Domus. Only the best Bridge Pa-grown berries were selected and bursting with butterscotch notes from a 100% malolactic ferment, the wine has caramelised characters coursing through its veins. Baked nectarine and smoked cashew characters lead to a rich, succulent, fleshy, fabulous finish. It's unputdownable basically."

CONTACT VINO FINO

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<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

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