

ASKERNE CHARDONNAY 2024

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Product image

Impressive Hawkes Bay Chardonnay that
Seriously Overdelivers!

Product Code:	5433	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Askerne Estate Winery		



New Zealand
Wide Delivery



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TASTING NOTES

Gold Medal - Hawkes Bay Wine Awards 2025

Askerne may just be the most under-the-radar winery in New Zealand currently, with some excellent releases across their extensive range. We are particularly taken by their Chardonnay's with the magnificent [2024 Reserve](#) a current staff favourite. Not far behind and offering outstanding value for money is this very generous Chardonnay that highlights the incredible 2024 Hawkes Bay vintage.

At just \$22.99, this Chardonnay seriously over-delivers. Layers of peach, nectarine, lemon curd and subtle flinty complexity flow into a creamy, richly textured palate shaped by ten months on lees. Balanced by vibrant acidity and impressive length, it offers the character and sophistication of wines costing considerably more. An easy case-buying proposition.

Winery notes (2024 Vintage)

"Beautifully layered aromas of nectarine and peach, lemon curd, sweet scented oak spice, savoury creaminess and perfumed florals fill the nose. The palate is rich and juicy, with generous fruit concentration, spiced oak flavours and a deliciously long finish.

The fruit for this wine is a blend of Clone 15 (32%), Mendoza (23%), Clone 548 (22%), Clone 95 (21%) and Clone 1066 (2%)

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grown on the sandy silt soils of the lower terrace of the Askerne vineyard. Hand-picked and whole bunch pressed, the juice was transferred to barrel for fermentation. The barrels were a mixture of both wild and inoculated ferments and 75% of the blend completed malolactic fermentation. The wine was subsequently aged for 10 months with lees stirring to add volume and complexity. The final blend has a 25% new French oak component, and 18% 2nd fill."

5 Stars & 94/100 Sam Kim, Wine Orbit, February 2026 (2024 Vintage)

"Richly fruited with seductive complexity, the wine shows golden peach, mango, vanilla, and stylish oak characters on the nose. It's succulent and weighty in the mouth, delivering a creamy flow and fine acidity. Wonderfully structured and harmonious with a lengthy, satisfying finish. At its best: now to 2030."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2024 Vintage)

"A classic Askerne expression with ripe peach and grapefruit peppered with oak spice and white blossoms. A fine flinty quality adds breadth and complexity. Lovely weight and natural creaminess on the palate with core fruit fruits matching the bouquet, as the wine opens out the flavour of white apricot, red apple and some smoky barrel qualities and a fine flinty quality also show. Balanced and well made with fine tannins and acid line. Best drinking from day of purchase through 2029."

4 ½ Stars & Number 4, Cuisine Chardonnay Tasting, August 2026 (2024 Vintage)

"A rounded nose of ripe stonefruit and oak with savoury hints that segue through to the complex palate, which has wonderful energy, great depth of flavour and a fresh mineral acidity that provides a lifted finish."

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