VINO FINO
Explore a World of Wine

AUNTSFIELD SINGLE VINEYARD CHARDONNAY 2024



HOT PRICE · WineOrbit 95 Points · Master Sommelier 93-94 Excellent CamDouglas MS · 95 · ORGANIC · WEEKLY SPECIAL · VINO VALUE · 5 STARS · MEGA DEAL

$24.99

Historic Winery. Exceptional Chardonnay. Outstanding Value!

Product Code:	5373
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	White
Variety:	Chardonnay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.0%
Grape:	100% Chardonnay
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Auntsfield is one of Marlborough's true treasures, with a winemaking history stretching back to the region's very first vineyard in the 1800s. Today, brothers Luc and Ben Cowley continue that remarkable legacy, quietly producing some of Marlborough's most impressive wines from their estate in the Southern Valleys.

Their Single Vineyard Chardonnay is a particularly fine example, combining richness and complexity with wonderful finesse.

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We've always held Auntsfield in high regard, and **at this very special price, this is an opportunity Chardonnay lovers shouldn't pass up!** Serious single vineyard quality for remarkably good buying.

Hand harvested from the estate's ancient clay and greywacke soils, this is fermented in French oak with indigenous yeasts and matured on lees to develop beautiful texture and complexity. Aromas of ripe peach, mandarin peel and lemon tart mingle with brioche and apricot nougat. The palate is generous and layered, with stonefruit, roasted hazelnut and fig, balanced by a lovely mineral freshness and a long, seamless finish. Rich enough to satisfy lovers of full flavoured Chardonnay, yet beautifully restrained and elegant. **A seriously accomplished wine that delivers well beyond its price tag!**

Winery notes (2024 Vintage)
"Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1892. Our Single Vineyard wines are made from grapes grown at Auntsfield Estate. Each wine shows the distinctive characteristics of ripeness, texture and minerality - qualities unique to the ancient Greywacke rock and Loess clay soils of the vineyard. Auntsfield produces Chardonnay with finesse, restraint, honed focus and a textured mineral structure. Only the best fruit is used with the resulting wine showing a real sense of place that showcases the mineral structure of the old clay soils of the vineyard.

Intense and complex, this wine displays aromas of peach skin, mandarin peel, and lemon tart, integrated with brioche and apricot nougat aromas from the French oak influence. Ripe and intense stone fruit flavours of peach and dried apricot complemented by subtle French oak influence giving hints of roasted hazelnut and fig. Generous stone fruit continues in the palate with underlying minerality and seamless length.

The fruit for this wine was hand harvested and whole bunch pressed. The juice was fermented in French oak barrels with indigenous yeast (from Auntsfield vineyard). Maturation on yeast lees allowed the oak flavours to subtly integrate with the fruit to develop depth and complexity in the wine."

5 Stars & 95/100 Sam Kim, Wine Orbit, February 2026 (2024 Vintage)
"Beautifully composed and finely expressed on the nose with lemon peel, nectarine, oatmeal, nougat, and almond meal nuances, followed by a brilliantly focused palate that's refined and flowing to a persistent, structured finish. Gorgeously styled with poise and finesse. At its best: 2027 to 2036."

Rated Excellent & 94/100 Cameron Douglas MS, August 2026 (2024 Vintage)
"A lovely example with a plush, ripe, varietal and fruity core. Aromas and flavours of red apple and grapefruit, fresh peaches and a lick of pineapple. A dry wine with plenty of weight and intensity from youth and power of fruit then an acid line and fine lees impacts adding complexity and length. Delicious and fresh, varietal, a gentle reduction and lots of charm. Well made with a lengthy and very charming finish. Best from 2027 through 2034."

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

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