

CLOUDY BAY CHARDONNAY 2024



\$54.99

Product Code:	4186	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Cloudy Bay		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2024 Vintage)

"A little reticent at first, but with time in the glass and some gentle swirling, notes of ripe citrus, white stone fruit and warm croissants. On the palate, this is layered and appealing. There are notes of warm meyer lemon, apricot, and fresh cut apples. It has a beautiful mouth filling texture; oak is present, but subtle, imparting a gentle vanilla and sugared pastry note that frames the fruit. The finish is long and fresh, with just a hint of apple skin phenolic.

Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance. The key vineyards include Mustang, Brookby, Barracks, Widows and Cloudy Bay Estate, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques (of which 20% were new) and new 6-kilolitre cuves. After fermentation, the wine rested in barrel and cuve for 11 months before blending. 100% of the wine underwent malolactic fermentation."

Reviews for previous vintages below...

92/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2023 Vintage)

"The 2023 Chardonnay is tight and pithy, laden with white peach, lemon brine, a subtle display of woody spices and curry peach to close. This is balanced and fresh, and all elements of the wine are in balance with each other, making for pleasurable drinking."

VINO FINO

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5 Stars Michael Cooper (2022 Vintage)

"A powerful Marlborough wine with impressively concentrated, savoury, lemony, mealy flavours and a proven ability to mature well over the long haul. The grapes are sourced from numerous company-owned and growers' vineyards in the Wairau Valley and Southern Valleys. The vigorous, tightly structured 2022 vintage was fermented in a mix of new oak cuves and French oak barriques (20 per cent new), and barrel-aged for 11 months. Bright, light lemon/green, it is a refined, full-bodied wine, with strong, peachy, citrusy flavours, gentle biscuity notes, fresh acidity, and excellent delicacy, harmony and length. Showing obvious potential, it should be at its best 2026+."

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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