

DRY RIVER CHARDONNAY 2024

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Product image

Product Code:	4300	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2024 Vintage)

"Our Chardonnay is grown in our Craighall and Dry River Estate vineyards. Most of these vines have withstood the test of time over the last 40 years, embedding themselves solidly in the Martinborough 'terroir'. We've let the beauty of the Mendoza clone shine, taking it from Chablis to Montrachet, with the clay of our Estate lending a luxurious texture. Crème brulee, lemon honey, white florals, and macadamia round out a precise, electric palate.

Crème brûlée, macadamia, and brioche greet you alongside yellow rose buds, super juicy nectarine, and ripe peach. The nose is warm and indulgent—inviting, like a door opening to a welcoming home. The palate treads lighter, where the Mendoza clone offers vibrancy and reprieve. Citrus leaf and cool acids break through the density, delivering gorgeous length and lovely balance to the phenolic load. Complex and completely reminiscent of the fruit's flavor on the vine; the oak has framed the fruit, not overwhelmed it. Glossy and nourishing, with a finish that rewards contemplation.

The structure speaks to our terroir—Craighall's stones tighten the parameters, focusing the wine's power for length rather than width. Precise. White florals make a delightful appearance, while pure acidity flows like a swift stream, elongating the experience. A richness that is utterly moreish.

100% Mendoza clone from our Estate (59%) and Craighall (41%) vineyards, incorporating fruit from vines 44 years old. Meticulously grown, sorted, and processed. Whole cluster pressed for 8+ hours at low pressures (<1bar) with some parcels skin contacted for 16 hours, others hyperoxidized. Each barrel and amphora (just 11 total) treated as individual ferments with varying treatments and lees contents. Fermented wild with Dry River yeast. Partial malolactic fermentation, full 12 months in barrel, followed by 6 months in tank on lees. 27.5% new French oak, 26.6% amphora. Remaining wine aged in pure barrels,

VINO FINO

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no older than 3 years. Polished, fined, and filtered."

97/100 James Suckling (2024 Vintage)

"Extremely flinty, with aromas of oyster shells, lemons, sliced apples and hints of bread dough and lime zest. Medium-bodied with cooked apple and light lemon curd flavours. All the bells and whistles in this. Great wine. Best chardonnay ever from here. Drink or hold."

5 Stars & 96/100 Stephen Wong MW, The Real Review, January 2026 (2024 Vintage)

"Light gold. This is a very young, steely chardonnay with compact, concentrated flavours of lemon curd, verbena, white peach and pink grapefruit which sit in a bed of fine seashell minerality and pithy phenolics. The taut acidity is wrapped in a softly perfumed layer of vanilla and orchid before the palate tapers down to the very long, structured finish. Entirely unevolved, this is a modern, restrained yet powerful wine with excellent persistence and innate depth which will richly reward patience."

93/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2024 Vintage)

"The 2024 Chardonnay is savoury and spicy, with crushed/salted nuts, white peach and brine. It is subtle, gentle and smooth, with a long trail of flavour through the finish. This is a sophisticated wine. It's very good."

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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