

HEAPHY MOUTERE CHARDONNAY 2024





\$22.99

Exceptional Nelson Chardonnay Unbelievable Price!

Product Code:	6740	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.9%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		Charaonnay
		Natural:	Vegan Friendly







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TASTING NOTES

This is the one, the Chardonnay we all want at the price that doesn't break the bank. Incredible dry-grown old vine Mendoza vines from the famous Moutere soils (think Neudorf). Expect to be impressed.

These days, finding a standout Chardonnay under \$25 is near impossible, but Heaphy Moutere Chardonnay changes the game. With serious winemaking pedigree and the kind of craftsmanship you'd expect from a \$50 bottle, this wine punches well above its price tag. As soon as we tasted it, we knew we were onto something special.

Sourced from a single, dry-grown vineyard planted with Mendoza clones now over 30 years of age, it's a stunning expression of what Nelson does best. Ripe stone fruit, juicy peach, and a twist of lemon deliver instant appeal, while subtle flinty reduction and creamy, barrel-aged complexity bring depth and polish.

Elegant yet bold, structured yet silky, this wine walks the line with finesse. Gentle aging in puncheons and barrels has added richness and mouthfeel, without overwhelming the freshness or energy of the fruit. It's a beautifully balanced, old-vine Chardonnay that overdelivers in every way.

If you're a Chardonnay lover, this is one to grab by the case.



Winery notes (2024 Vintage)

"A single, dry-grown Mendoza-clone vineyard on original rootstock planted in 1993, this is a deliciously structured Chardonnay with bright generous fruit, a powerful breadth in the palate. Muscular, bold and pleasing it's a proper glass of what is arguably New Zealand's, let alone Nelson's most exciting variety."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2025 (2024 Vintage)

"Elegant and complex, the wine shows rockmelon, fig, vanillin oak, and brioche characters on the nose, followed by a wonderfully weighted palate offering silky texture and beautifully infused acidity. Harmonious and flavoursome, making it highly appealing. At its best: now to 2030."

CONTACT VINO FINO

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