

# VINO FINO

Explore a World of Wine

## KUMEU RIVER CODDINGTON CHARDONNAY 2024



**\$79.99**

|               |             |          |                 |
|---------------|-------------|----------|-----------------|
| Product Code: | 5388        | Closure: | Screw Cap       |
| Country:      | New Zealand | Unit:    | Each            |
| Region:       | Auckland    | Volume:  | 750ml           |
| Sub Region:   | Kumeu       | Alcohol: | 12.6%           |
| Style:        | White       | Grape:   | 100% Chardonnay |
| Variety:      | Chardonnay  |          |                 |



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### TASTING NOTES

The Brajkovich family have carved out a reputation second to none for Chardonnay and every new release adds to that reputation.

The 2024 vintage is up there with one of the best ever for Kumeu River, however quantities are well down so our allocation is very limited. Now is your chance to access this world-class wine!

#### **Lisa Perrotti-Brown MW, Robert Parker's The Wine Advocate**

"If you can taste history, duty, and family pride in a glass, it's there in the Kumeu River Chardonnays... now producing some of New Zealand's greatest Chardonnays, not to mention the world's."

#### **Winery notes** (2024 Vintage)

"This wine is produced from a vineyard owned by Tim and Angela Coddington, whose grapes have contributed to the blend of Kumeu River Estate Chardonnay since 1998. It is a vineyard that produces very rich and unctuous Chardonnay that we have long believed could make an excellent single vineyard wine. In 2006, we decided to give Coddington single vineyard status to reflect this vineyard's unique character."

#### **Michael Brajkovich MW, Winemaker notes** (2024 Vintage)

"The Coddington vineyard was the lowest yielding of all our Kumeu vineyards in 2024. The extra concentration and texture

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that low yields bring has enhanced the typically rich and peachy nature of this vineyard. With beautiful aromas of peach and white flowers the Coddington has a silky concentrated palate that lingers for a long time on the finish. Now over 30 years old this vineyard is producing wines that are approachable now but better with bottle age of 4 -6 years."

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**95+/100 Gary Walsh, The Wine Front, August 2025** (2024 Vintage)

"White peach and nectarine, lime rind, aniseed, a slight matchstick character with light cinnamon and cedar oak. It's energetic and zesty, lots of flint and chalkiness to texture, a youthful juiciness to fruit, though gee it has some energy and the finish is crisp and very long. Cool and tight, a little lemon peel in the aftertaste. Delightful."

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**94-96/100 Erin Larkin, RobertParker.com, June 2025** (2024 Vintage)

"The 2024 Coddington Chardonnay is alive on the palate with preserved lemon rind, tendrils of crushed shells and layers of brine. It is electric, in its way. There are salted and crushed nuts on the middle palate and length, which uncoils through the finish that allows a second and third look at the detail inherent within. This is very exciting and also creamy. It was tasted as a tank sample prior to filtration and bottling."

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**David Walker Bell, WineFolio.co.nz, July 2025** (2024 Vintage)

"Third wine to taste is the Coddington Chardonnay, which comes from a north-facing sun trap of a vineyard about 3kms from the winery. I find this rich expression a little less attractive and having less drive than the first two. That ripe golden peach signature flavour is there, as usual, and a plush, textural quality. A spice and toast character (from the Gilet oak whose toasting is pretty heavy) compliments the ripeness in the fruit. This one does have immense approachability with the acidity keeping a balance across the palate. I know from the retrospective tastings that this wine does age well, but equally you could very easily be happy drinking this on release day."

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## 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