VINO FINO
Explore a World of Wine

KUMEU VILLAGE CHARDONNAY 2025

VINO VALUE TOP SELLER



$20.99

Epic Value from NZ's best Chardonnay Producer

Product Code:	4102	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Island	Volume:	750ml
Style:	White	Alcohol:	13.3%
Variety:	Chardonnay	Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

This Chardonnay from the incredibly accomplished and internationally revered Chardonnay producer, Kumeu River continues to receive impressive press around the world. The 'baby' Chardonnay in the Kumeu range now includes fruit from Kumeu's Rays Road vineyard in Hawkes Bay. It has always offered great value, and the 2025 is no exception. Not a big Chardonnay, just big on deliciousness!

This is the perfect place to start with Kumeu River. Their entry-level Chardonnay gives a real snapshot of what makes this producer so special. Precision, balance and serious drinkability.

Michael Brajkovich MW’s reputation speaks for itself, with Tim Atkin MW famously saying, “If Michael Brajkovich MW were a Burgundian rather than a New Zealander, he would be among the most celebrated white winemakers in the Côte de Beaune.” Big praise, and you can absolutely taste why here.

For the money, this wine is hard to beat. It is creamy and textured with a subtle flinty, mineral edge, gentle fruit up front and a tight, fresh palate that carries through to a clean, crisp finish. Bright acidity keeps everything lively and moreish.

If you have been curious about Kumeu River Chardonnay, this is the bottle to reach for. Pure, precise and ridiculously good value. An easy win for any Chardonnay lover.

Winery notes

(2025 Vintage)
"This is a wine where we always have a bottle in the fridge. The perfect aperitif Chardonnay, it's a wine that pairs very well with all types of seafood. Produced from grapes grown in Kumeu 42% and Hawkes Bay 58% this wine was fermented 38% in old French oak barrels, and 62% in stainless steel tanks. The barrel fermentation provides some richness but very little oak influence. Combined with the tank fermentation this allows the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral palate with hints of fig and white peach.

The 2025 Vintage gave us outstanding quality, both in Kumeu and Hawkes Bay, with beautiful fruit aroma, flavour and concentration. Our own Rays Road vineyard in Hawkes Bay made up 32% of the final blend, which gives the wine a distinctive limestone edginess. The moderate alcohol level of 13.3% gives freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshingly crisp acid finish. This wine is delightful as an aperitif, and even better to drink with seafood.

Indigenous yeast fermentation - 100% malo-lactic fermentation - 38% Barrel fermentation - (5 year old + French oak barriques) - 62% Tank fermentation."

16.5/20 Jancis Robinson, JancisRobinson.com, September 2025 (2025 Vintage)
"Pale greenish straw. Real grip and zest and very much house style. Zesty citrus and mouth-filling even if not complex. Bone-dry finish. Slight veginess on the end."

91/100 Erin Larkin, RobertParker.com, Wine Advocate, September 2026 (2025 Vintage)
"The 2025 Village Chardonnay leads with banana and crushed cashew, musk sticks and preserved lemon. The palate is silky and full of flavor, and although not as complex or weighty as the other Chardonnay cuvées from this iconic New Zealand producer, **it offers sensational intensity and value for money.** This comes recommended, as usual. 13.3% alcohol, sealed under screw cap."

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

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Christchurch

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