

LEEFIELD STATION CHARDONNAY 2024

HOT
PRICE



STAFF
PICK

WEEKLY
SPECIAL

VINO
VALUE

TOP
SELLER

\$16.99

Tasty Chardonnay at a Tasty Price!



Product Code:	4547	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly



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TASTING NOTES

"What's the best value wine you stock?"

It's the question we hear most often in the shop—and while we have plenty of contenders across all price points, it's hard to go past this cracking Chardonnay for sheer quality at an unbeatable price.

The 2024 Leefield Station Chardonnay follows in the footsteps of its multi-gold medal-winning 2023 predecessor (which most recently picked up gold in the UK). It's crafted from hand-harvested fruit, fermented and aged in oak (30% new), with extended lees aging and full malolactic fermentation—classic techniques used in premium Chardonnay production to build texture and depth.

The result? A vibrant, fruit-laden Chardonnay bursting with ripe peach, apricot, and nectarine, layered with subtle spice from the oak and a lick of mineral salinity on the finish. It's rich, expressive, and seriously overdelivers for the price.

A true 'fill your boots' wine—don't miss it.

The Leefield Station vineyard project is a relatively recent addition to the Marisco range. Purchased in 2013 for partial vineyard conversion, the Leefield Station is an iconic Sheep and Beef station located in the heart of the Waihopai Valley, Marlborough and owned by Brent Marris and family.

Winery notes

VINO FINO

Explore a World of Wine

(2024 Vintage)

"Leefield Station Chardonnay 2024 has fragrant notes like white peaches and fruity candies, well paired with the refreshing acidity and subtle toasty oak flavours. The combination of richness and freshness is perfect for those who enjoy a well-balanced white wine.

Chardonnay fruit was harvested predominantly by hand, through the latter part of March, after which the fruit was gently whole bunch pressed into stainless steel tanks. After a short period of settling, the juice was racked and subsequently fermented in 500L French oak puncheons, of which 30% were new. Following fermentation, the wine was aged in barrel, on full lees, for a further 9 months, with periodic stirring to build weight, complexity, and mouth feel. The winewent through partial malolactic fermentation to help soften the acidity and was blended and filtered in late summer before bottling in March 2025."

Reviews for previous vintages below...

Gold Medal - New Zealand International Wine Show 2024 (2023 Vintage)

95/100 & Gold Medal - International Wine Challenge 2025 (2023 Vintage)

Excellent & 93/100 Cameron Douglas MS, January 2025 (2023 Vintage)

"An enticing bouquet with a mix of fresh ripe citrus and peach, there's some apple spice and minerality with a stony pebble suggestion. Nicely dry on the palate with spice and lees touching first, then flavours of pineapple and white stone fruits then citrus and lees textures. Plenty of acidity and freshness and a generous medium+ finish. best drinking from day of purchase through 2028+."

Joelle Thomson, drinksbiz Magazine, April/May 2024 (2022 Vintage)

"Is it possible to make a wine that tastes too good? If so, here it is. This Chardonnay has crisp, fresh acidity leading into a creamy, textured mouthfeel in a wine with a medium body and long finish. If offers exceptionally good value for money for this quality."

5 Stars & 94/100 Sam Kim, Wine Orbit, October 2022 (2021 Vintage)

"Complex and sensually appealing, the wine shows ripe stone fruit, lemon peel, vanillin oak, and oatmeal notes on the nose, followed by a wonderfully weighted palate displaying finely layered mouthfeel together with creamy texture and elegant backbone of acidity, finishing superbly long and satisfying. At its best: now to 2027."

4 Stars & Best Buy Cuisine Chardonnay Tasting, August 2023 (2021 Vintage)

"Ripe, rich stone fruit, cream and butter with a grapefruit citrus lift on the nose that delights. The palate is juicy with taut acidity and persistence, great flavour concentration and pastry and brioche notes that add complexity. "

95/100 IWC Judges' Comments (2021 Vintage)

"A rich luscious with green tea aromas and a hint of nuttiness on the finish. Works well with a variety of foods."

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