

LUNA ESTATE CHARDONNAY 2024

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Product image

Product Code:	32030	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2024 Vintage)

"Bright and clear in the glass with a pale golden hue. The nose opens with fresh aromas of green melon and juicy white-fleshed stonefruit, lifted by soft white and yellow floral notes. A gentle touch of oak adds subtle hints of malt, nuttiness and a light brioche character without overpowering the fruit. Fresh and lively to taste, showing the cool-climate Martinborough style with crisp stonefruit flavours and a clean mineral edge. The texture is nicely rounded with ripe fruit giving a smooth feel through the middle, while a lemon-sorbet-like acidity keeps everything bright and balanced.

Crafted using 100% estate grown fruit harvested from our Eclipse and Blue rock vineyards. All the fruit was hand-harvested and gently pressed as whole clusters. The fresh chardonnay juice was chilled down in a stainless-steel tank for 2 days prior to transfer and fermentation in seasoned French oak barrels. The wine was barrel aged on lees for 9 months, followed by 2 months conditioning in tank prior to bottling in February 2025."

92/100 Cameron Douglas MS, June 2026 (2024 Vintage)

"A complete wine, balanced, youthful, varietal and fresh with aromas and flavours of yellow and white peaches, apple and some pear and all laced with a vanilla cream and saline mineral quality. Dry with medium+ to almost full-bodied mouthfeel, a satin-cream texture and flavours that reflect white and yellow fleshed stone and tree fruits. There's a lick of citrus peel and very fine fruit tannin complexity. Delicious, fresh and ready to drink from day of purchase through 2030."

90/100 Sam Kim, Wine Orbit, June 2026 (2024 Vintage)

"It's elegant and inviting on the nose, showing ripe peach, citrus peel, vanilla, and roasted cashew aromas. The palate delivers succulent fruit flavours and a creamy mouthfeel, splendidly structured by fine acidity, making it harmonious and

VINO FINO

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lingering with tasty flavours. At its best: now to 2028."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

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VISIT VINO FINO

188 Durham St South,
Christchurch

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