

# VINO FINO

Explore a World of Wine

## MAIN DIVIDE CHARDONNAY 2024

HOT  
PRICE



93



VINO  
VALUE



TOP  
SELLER

\$17.99

North Canterbury Chardonnay offering plenty of concentration, complexity and value



Product Code:	5128	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		
Producer:	<a href="#">Main Divide</a>		



New  
Zealand  
Wide  
Delivery



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for Christchurch  
orders \$150.00  
and over



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### TASTING NOTES

Main Divide Chardonnay has been one of our **top selling wines** for many years, so it is always of great interest when a **new vintage** lands in the shop. Selling at a price point that **belies the quality**, we are very happy to report that this release has to be **one of the best we can recall in a long time!**

Benefiting from an excellent vintage - and marking a subtle shift in style from previous years - this version dials back the struck match/reductive character in favour of juicy, ripe fruit purity: think nectarine and peach. It's a complex Chardonnay with subtle notes of cashew nut, vanilla, and spice, framed by flinty, mouth-watering acidity that leads to a satisfyingly long finish.

#### Winery notes (2024 Vintage)

"With a brilliant pale gold colour, Main Divide Chardonnay 2024 entices with a captivating bouquet of roasted stone fruits, hazelnut, white blossom and lemon pith, melded with charred nuances and flinty undertones. The palate displays succulent fruit intensity together with fleshy texture and rounded mouthfeel, complimented by a fine ribbon of acidity that weaves

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through the wine, adding structure and vibrancy. Elegant and wonderfully balanced, the finish is long and resonant, with a grapefruit twist."

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**Rated Excellent & 93/100 Cameron Douglas MS, August 2025** (2024 Vintage)

"Such an enjoyable wine with a bouquet of apples and white peaches, grapefruit and layers of oak and lees, some late harvest fruit suggestions and flint. Excellent weight and mouthfeel with a gentle SO2 spritz then flavours that reflect the bouquet. Dry and textured with some fine fruit and wood tannins, medium+ acid line and lengthy finish. Best drinking from 2025 through 2030."

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**5 Stars & 93/100 Sam Kim, Wine Orbit, July 2025** (2025 Vintage)

"Splendidly fruited and elegantly complex, the wine presents notes of apricot, lemon zest, nougat, and flint on the nose. The palate is generously weighted and textured with bright acidity, making it well-balanced and flavoursome with a lingering, juicy finish. At its best: now to 2029."

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Reviews for the 2023 vintage below...

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**5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, July 2024** (2023 Vintage)

"Bright, even, pale yellow with depth. The nose is full, with powerful aromas of gunflint, tree fruit, hazelnut, vanilla and spice. Full-bodied, aromas of pear and apple are fresh, enriched by roasted hazelnut, gunflint, lemon zest, vanilla and toffee. Ripe phenolics texturise the creamy mouthfeel, along with nutty, flinty elements layering on a lively acid line harmoniously, lending a satisfying and structured finish. Match with roasted chicken and fish pie over the next 3-5 years. Non-clarified juice was fermented in large French oak puncheons with natural yeasts to 13.5% alc, left in puncheons on lees, and underwent spontaneous spring MLF."

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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