

VINO FINO

Explore a World of Wine

MAIN DIVIDE CHARDONNAY 2025

HOT PRICE **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:	Main Divide		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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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 (2025 Vintage)

"Pale gold in colour, it has a rich and complex nose reminiscent of lemon zest, roasted pineapple and melon, with touches of brioche, hazelnut and wood spice, all vying for attention. The palate is elegantly textured, flaunting liveliness and a vibrancy that dances in the mouth. Discreet creaminess is backed by brilliantly pitched acidity, adding a sense of refreshment and

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structure on the long, racy finish."

91/100 Cameron Douglas MS, June 2026 (2025 Vintage)

"Plump, ripe and delicious, a wine with instant impacts from flavours of grapefruit and apple, some stone fruit then wood smoke and spices. A fuller-weight and satin-cream mouthfeel as the wine touches the palate, flavours of grapefruit and vanilla, nut and wood spice, some pith and peel ideas then a silty earth mineral layer. New and fresh, well and needing some more settling in time with best drinking from late 2026 through 2031+."

Reviews for the 2024 vintage below...

5 Stars & 93/100 Sam Kim, Wine Orbit, July 2025 (2024 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."

Rated Excellent, Mark Henderson, Otago Daily Times, October 2025 (2024 Vintage)

"Expressive nose, biscuity, nutty, ripe peach, oak spices, richness without being OTT, a little gunflint with air. Lovely fruit in the mouth, tropical elements like mango join peach, yet there's a cooler greengage plum underlay. Great texture and integration offers rewarding drinking now, with bright acidity bringing refreshment to the close. Ticks all the boxes ."

91/100 Bob Campbell MW (2024 Vintage)

"Rich, flavoursome wine with charred oak, sizzled butter, struck flint, nectarine and citrus flavours. Complex wine that offers great value at this price."

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