

MARTINBOROUGH VINEYARDS HOME

BLOCK CHARDONNAY 2024

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Product image

An Iconic New Zealand Chardonnay from one of Martinborough’s Founding Wineries

Product Code:	4117	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		



New Zealand
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TASTING NOTES

Winery notes (2024 Vintage)

"The Home Block is where it all began back in 1980, and our quest to perfect Martinborough’s venerable style continues here today with some of the oldest Pinot Noir vines in New Zealand. Winemaker Tom Turner’s pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass of Martinborough Vineyard.

The 2024 vintage stands out as one of Martinborough’s finest. At peak ripeness fruit was carefully sorted during hand harvesting and then whole-bunch pressed. The juice was left to settle for 2 hours before being racked to French oak barrels for fermentation. Only indigenous yeasts were used in the fermentation process. The oak was carefully chosen for elegance to complement the fine structure of the wine. Aged in barrels on lees for twelve months, this wine underwent 100% malolactic conversion and light wintertime lees stirring before being blended and prepared for bottling in winter of 2025.

Vibrant and complex, with white peach, citrus blossom, and hints of charred hazelnut and flint. A finely structured palate shows ripe stone fruit balanced by fresh acidity, leading to an elegant, toasty finish. Precise and powerful. Enjoy with grilled

VINO FINO

Explore a World of Wine

peach and halloumi salad, crayfish with brown butter, or roast chicken with wild mushrooms."

Reviews for the 2023 vintage below...

5 Stars & 96/100 Sam Kim, Wine Orbit, July 2024 (2023 Vintage)

"Gorgeously composed and elegantly fragrant, showing ripe stone fruit, melon, vanilla, lemon pith and brioche aromas, leading to a concentrated palate that's refined and finely poised. It's succulent and supple with seductive complexity, finishing superbly long and silky. At its best: 2026 to 2035."

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