VINO FINO
Explore a World of Wine

MILLTON TE ARAI CHENIN BLANC 2025

MEGA DEAL BIO DYNAMIC ORGANIC PRICE DROP ICONIC



$19.99

SORRY - SOLD OUT WINERY CLEARANCE Iconic wine from the NZ Chenin Blanc masters **Limit - 6 Bottles per Customer!**

Product Code:	4069	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Gisborne	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Chenin Blanc	Grape:	100% Chenin Blanc
		Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

This is the deal you've all been asking for...

In the name of fairness and to share the love we are limiting orders to 6 Bottles Per Customer!

Very limited supply - This will sell out online in a matter of hours

The last ever vintage of this iconic New Zealand wine!

"After more than 41 vintages, we have chosen to retire both the Vineyard and ourselves and now look forward to spending more time with our family"

– Annie Millton.

After more than four decades of caring for the land, pioneering organic and biodynamic viticulture, and crafting wines of integrity, The Millton Vineyard will gently close this remarkable chapter. Renowned for its authenticity and innovation, Millton leaves an enduring legacy and a profound contribution to New Zealand's wine story.

The Millton Vineyard gained world renown for this unique and classic grape variety. Their Te Arai Chenin Blanc is consistently recognised by international writers as one the best examples in the world, outside of the Loire. It is most certainly the benchmark Chenin Blanc for New Zealand.

Winery notes (2025 Vintage)
"With aromas of mango, tropical fruit, lime and green apple there is a mouth watering acidity complimented with a softening sweetness.

The Te Arai vineyard is five kilometres from the sea, this maritime proximity underlies the wine's unique South Pacific style. The silt soils give fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, give complex texture, body and a sense of sweetness to the wine.

Over the years our determination to produce one of the world's best wines from this variety is a seasonal challenge and a bottled fantasy. In 2025 we did three selections from the vineyard of hand harvested the grapes. On the crush pad the stems are discarded as these grapes give up their juice very easily during the long slow press cycle. The fermentation and maturation take place in demi-muids (large 600 litre oak barrels) and stainless steel tanks. The wine matures in these vessels over time, and without the obtrusion of oak tannins, which would otherwise disrespect the subtle fruit aromas."

Reviews for the 2024 vintage below...

94/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)
"Aromas of yellow apples, lanolin, honeysuckle and mangoes. The palate is medium-bodied and creamy with focused acidity, showing Asian pears, peaches and banana leaves. Lovely texture and freshness."

94/100 Mike Bennie, The Wine Front, September 2025 (2024 Vintage)
"Tightly wound, electric with saline minerality, preserved lemon, some chicken stock savouriness, a touch of dried pear, a dash of green apple juice. A little richness around that piercing stretch of acidity. It's got seriousness and drinkability. A little herbal note to finish. Pedigree."

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

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