VINO FINO
Explore a World of Wine

NAUTILUS CHARDONNAY 2024

HOT PRICE | 93-94 EXCELLENT Cam Douglas MS | 93 | STAFF PICK | VINO VALUE | TOP SELLER



$29.99

This is fast becoming one of Marlborough's top Chardonnays

Product Code:	4180	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Nautilus Estate	Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Nautilus Estate Chardonnay has become one of your favourites over the past few vintages, so it is always with interest we await a new vintage release. This 2024 will have you smiling. We think it rates alongside the previous trophy winning wines in quality. Winemaker Clive Jones avoids the over-use of sulphites, so there is little funkiness - just brilliant golden fruits (nectarine and peach) and nutty savouriness. Rounded and complete on the palate - a very satisfying wine.

Winery notes (2024 Vintage)
"A straw-coloured wine with a lifted bouquet of ripe nectarines, brioche, beeswax and toasted almonds. The palate displays stone fruits and honeysuckle along with a nutty complexity from the natural ferments. The palate has good depth and concentration with a refreshingly long finish. This wine has a tight mineral structure and will develop a creamy texture as it matures.

Handpicked grapes were chilled overnight before gentle pressing. The wine was entirely barrelled fermented in French oak barriques (20% new) using indigenous yeast. A short period of lees stirring post ferment adds a textural element to the palate."

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

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"Classic Nautilus expression, ripe and bold, a wine with power and core flavours of roasted stone fruits and baking spices, cashew nut and vanilla, red apple and a crumbled stony soil quality. Plenty of weight and texture to match, this is not a big buttery style it is elegant and sophisticated with fine textures from fruit and acidity with a frame of judiciously measure oak. Well made and lengthy with best drinking from early 2026 through 2032."

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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