VINO FINO
Explore a World of Wine

NEUDORF HOME BLOCK MOUTERE CHARDONNAY 2024





$99.99

Extremely Limited Allocation of this Iconic Nelson Chardonnay

Product Code:	4698	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Sub Region:	Moutere Hills	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

The Real Review - Winner White Wine of the Year NZ 2026

We have just received our allocation of Neudorf Moutere Chardonnay 2024, probably New Zealand's most sought after Chardonnay. Stocks are extremely limited.

Winery notes (2024 Vintage)
"Classic, yet exquisitely modern. Still, yet alive with anticipation - the pause before the beat drops, the breath before a conversion kick: thrilling, confident, eternal.

From mature vines anchored in Moutere clays, this Chardonnay moves in seamless waves – silky, harmonious and complete. Nori, white peach, cashew and pink pepper sit delicately alongside a subtle creaminess. Each layer of this complex Chardonnay is subtly sculpted - from Stef’s meticulous work in the vineyard to Todd’s gentle handling in the winery. The

result is Chardonnay in perfect balance: effortless, sophisticated, and self-assured.

Patience will be rewarded in the cellar, yet it is already expressing clarity, harmony and gentle strength. A wine of timeless allure."

97/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)
"This is so complex yet transparent and fresh at the same time, offering white peaches, jasmine, subtle white almonds and hints of turmeric and wet soil on the nose. The medium- to full-bodied palate is focused and long, with tense, almost spicy, ginger-like notes and a compact phenolic frame. Very long. A sophisticated wine. From organically grown grapes. Vegan. Sustainable."

5 Stars & 97/100 Stephen Wong MW, The Real Review, April 2026 (2024 Vintage)
"A restrained and very young wine which currently shows cinnamon and spicy oak hiding reluctant notes of just-ripe stone-fruit, zesty citrus and crisp apple. No more than medium-bodied but very concentrated yet backward with evident, latent power tightly wound within the coils of grainy, stony phenolics and intense, saline acidity. The finish is very long, amplified by the chewy texture and stony intensity. Undeniable quality and fine-tuned finesse here with a long life ahead. Great wine which will develop slowly in bottle into a grand, elegantly complex chardonnay if cellared carefully."

Rated Outstanding & 96/100 Cameron Douglas MS, September 2025 (2024 Vintage)
"Another exceptional offering from the team at Neudorf with a bouquet of intrigue and complexity, scents of site and vintage are woven into the aromas of stone fruits and citrus, barrel spices and deep core minerality. The effect of lees and a gentle flinty quality enhance the ideas of mineral and shout out complexity and charm. A dry wine with textures from fruit and some wood tannins, lees and mineral then back to fruit. An outstanding example of the variety and what both Neudorf and Nelson can do. Best drinking as soon as you are ready and through 2035."

94+/100 Mike Bennie, The Wine Front, January 2025 (2024 Vintage)
"It’s a very bold chardonnay, lots of flint, cap gun smoke, cedar and clove, cinnamon, yes, green apple, sweet lime, just-ripe nectarine, just-ripe pineapple on show, but the firmness and barrel ferment is a big imprint on opening. A big shake of the bottle and glass and things settled a bit, but still showed off a more pungent and potent expression of the variety. A little gummy texture and a bit cloying would be other quibbles. Overall, an impressive, potent expression, that needs time time time."

17+/20 Richard Hemming MW, JancisRobinson.com, October 2025 (2024 Vintage)
"Burnt butter and pineapple on the nose. Creamy but not flabby on the palate. Rounder acid and plumper fruit than you might get from Burgundy, but in many other ways it’s a dead ringer with a distinct chalkiness and a long finish that will become more complex with further maturity."

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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