

NEUDORF TIRITIRI CHARDONNAY 2024

Award badge

Indulgent but sits happily at the table any night

\$27.99

Award badge

Award badge

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Product image

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Product Code:	2817	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
		Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders \$150.00 and over

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TASTING NOTES

Winery Notes (2024 Vintage)
"How modern Chardonnay should be — bright, subtle and delicious.

Juicy summer stone fruits and a refreshing squeeze of citrus roll across the palate, layered with a salty, rockpool minerality and just a suggestion of oak. Subtle lees work adds roundness, giving the wine shape and volume while keeping it effortlessly fresh. It’s sleek, balanced and quietly complex — the kind of wine that feels indulgent, yet sits happily at the table any night of the week.

Tiritiri Chardonnay continues to prove itself one of New Zealand’s best-value Chardonnays. It is a constant in our fridge, a wine that delivers again and again."

Rated Excellent & 93/100 Cameron Douglas MS, September 2025 (2024 Vintage)
"Delicious, bright, fresh, fruity and ready to drink from 2025 through 2030. Aromas and flavours of yellow stone fruits and citrus peel, red apple and pineapple suggestions. Crisp, weighty, satin textured and dry. Some fine fruit and wood tannins and a backbone of acidity ensure this wines instant appeal from textures through fruit and Chardonnay appeal. Well made and ready."

90/100 Mike Bennie, The Wine Front, January 2025 (2024 Vintage)
"Soft, wide and swishy kind of chardonnay. Nutty savouriness, nectarine, a touch of baked green apple with cinnamon, some

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supple, brown lime notes, a sliver of pulpy grapefruit in there too. A bit buttery, a touch honeyed. It feels ready to go, a generosity and ease of access overall. Nice."

16.5/20 Richard Hemming MW, JancisRobinson.com, September 2025 (2024 Vintage)

"Light, crisp and fresh on the nose. Delightfully pure, well-balanced fruit on the palate – so clean and fresh! Hint of salinity. Impressively long finish for the 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