

NGA WAKA CHENIN BLANC 2025

Award badge and or type unspecified **\$26.99**

Product image

Product Code:	31949	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.5%
Style:	White	Grape:	100% Chenin Blanc
Variety:	Chenin Blanc	Natural:	Vegan Friendly



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TASTING NOTES

Winery notes (2025 Vintage)

"Exhibits lovely ripe red apple, pear and banana notes on the nose, with quince and a touch of spice in the background. Dry, the wine has a lovely medium to full bodied mid palate with creamy layers and a crisp salivating finish. A food friendly style due to its good acidity and excellent body, and so can pair with a wide variety of dishes. Try with Asian dishes like sweet and sour pork or Thai green curry."

Our first Chenin Blanc. Cool-fermented in stainless steel tanks with extended time on lees to give texture and weight to mid palate. 30% aged in old French oak barriques for five months. Chenin Blanc is food friendly due to its good acidity and excellent body, and so can pair with a wide variety of dishes. Try with Asian dishes like sweet and sour pork or Thai green curry."

Joelle Thomson, www.joellethomson.com, April 2026 (2025 Vintage)

"This is the first Chenin Blanc from Nga Waka Wines and was made from very young vines; the first crop on a relatively newly planted 3.6 hectare vineyard site in Martinborough. All grapes were hand picked and fermented in a combination of stainless steel and old oak (for 30 per cent of the wine - for five months to age on lees). It's dry with 3.1 grams of residual sugar. Beautiful fresh acidity and subtle honey tones underpin green apple aromas and freshness."

92/100 Cameron Douglas MS, June 2026 (2025 Vintage)

"A lovely example with a pure fruit drive with scents of apple and mineral, sandy clay and pear, saline suggestions and white flowers. Crisp and dry with a backbone of acidity framing flavours of pomaceous fruits and mineral, there's a fine lees seam adding complexity. Taut and dry, new and saline. Best drinking from 2029 through 2036+."

VINO FINO

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