VINO FINO
Explore a World of Wine

ORATERRA CHARDONNAY 2024



$69.99

Exciting New Project from the ex-Dry River Crew "Lengthy, taut and complex."

Product Code:	31494
Country:	New Zealand
Region:	Wairarapa Wine Country
Sub Region:	Martinborough
Style:	White
Variety:	Chardonnay

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2024 Vintage)
"The 2024 season was a contrast to 2023, coming with a sting - or in this case, a grand finale - at the end. It was a splendid season, and the general feeling is that 2024 will be remembered alongside 2013, 2001 and 1998 as an outstanding year.

We are so impressed with this wine. It was a remarkable vintage for ripening and acid retention; to be honest, from the moment we picked it, we had a good feeling about the potential of this Chardonnay. It was never going to disappoint. Fruit dominance is seen in kumquat, cut meadow flowers, buttercups and chalk. None, perhaps, is typical for Chardonnay, but so characteristic of ours. The wine moves steeply and swiftly over the palate like a river, with amazing textures and shapes. The acid is a solid levee, guiding the wine and giving it direction. However, its full-bodied nature wants to spill over the sides, filling the mouth from front to back and forward again like a wave, full of energy.

Hand-harvested fruit was pressed the following day, chilled. After a light settling, the juice was racked into foudres (1000 litres wooden casks) for a spontaneous ferment. Spring malolactic fermentation started naturally in October/November and finished in early 2025. The wine remained in these foudres, on lees, for 18 months. It was then transferred to tank and bottled

without fining or filtration in December 2025."

Rated Outstanding & 95/100 Cameron Douglas MS, February 2026 (2024 Vintage)
"Very elegant with a softness and complexity, fine lees and stone fruits are also elegant, a wine of texture and mouthfeel, very expressive and complex with a pure and natural voice. The flavours of stone fruit and citrus then fold in. Mineral and citrus pith and peel layer. I love the overall voice of this wine, it is not trying to be anything other than where it comes from and how Wilco allows the voice of this wine to show. Lengthy, taut and complex."

95/100 Gary Walsh, The Wine Front, May 2026 (2024 Vintage)
"This is a very interesting expression of Chardonnay. It’s quiet, distinctly saline with a nutty fino and almond edge, a juiciness to nectarine, tangerine, green mango and preserved lemon flavours, some mint and honey too, a light powdery feel to texture, and again that salty and nutty thing on a tangy green olive and pimento finish of excellent length. Quite the ride. A distinct and lovely wine. Quite unlike many, and very good in that way too."

94/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2024 Vintage)
"The 2024 Chardonnay leads with white peach, freshly baked scone and crushed cashew notes. In the mouth, the saline acidity courses through the channels of fruit and phenolics, while the impact of the collective package of this wine is harmonious and elegant. I find the fruit to be on the "al dente" side of ripe, a vineyard decision that contributes both negatives and positives—as every decision does. In all, the immense attraction to this Chardonnay is largely due to the fact that my interest has been captured and held; the wine transcends mere fruit expression and offers an array of stylistic elements that are engaging and intelligent. This is very good."

93/100 Andrew Neather, Decanter, March 2026 (2024 Vintage)
"This is both fermented and kept on its lees for 18 months in 1,000 litre foudres. Quite pale, with a subtle nose, both citrus and floral; on the palate, a beautiful balance of fruit, acidity, weight and texture, subtle yet with a wonderful energy. Unusual – but just about perfect New Zealand Chardonnay."

CONTACT VINO FINO

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OPEN HOURS

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