

VINO FINO

Explore a World of Wine

PALLISER ESTATE OM SANTI CHARDONNAY 2024



\$79.99

Product Code:	31477	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Wairarapa Wine Country	Volume:	750ml
Sub Region:	Martinborough	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Certified Organic



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TASTING NOTES

Winery notes (2024 Vintage)

"Intensely mineral and complex with notes of peach, vanilla, nougat, hazelnut, cashew and praline. Rich and full-bodied on the palate, with a potent blend of intense stone fruit, vineyard minerality and toasty, creamy oak-barrel flavours. Long, lavish and layered, this is an incredibly structured wine for a chardonnay. A serious Om Santi to be savoured or cellared.

100% of the fruit is from one of our organic vineyards; Om Santi. The blend is 66% Clone 95 the balance Clone 15. The fruit is handpicked, whole bunch pressed directly to French oak barrels. The new oak component is 17%. Fermentation is carried out by the vineyard yeast with occasional stirring to add texture and complexity to the wine. After 12 months the wine was bottled unfiltered."

5 Stars & 95/100 Stephen Wong MW, The Real Review, September 2025 (2024 Vintage)

"A streak of flinty reduction. Oyster-shell, roasted cashew and hazelnut, citrus zest and apple blossom with underlying cinnamon notes of oak. Restrained and closed on the nose, made in a modern reductive style, with a brooding personality. Deep flavours permeate through the palate with savoury, lees-derived richness and weight of chestnut cream and cinnamon. Gentle phenolic grip rises on the finish creating the impression of white pepper. Dense and long, though currently quite closed: give it time in bottle and it will blossom into a complex, layered, smoky and nutty chardonnay."

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Rated Outstanding & 95/100 Cameron Douglas MS, December 2025 (2024 Vintage)

"An enticing bouquet of complexity, ripe fruit, flinty qualities and power. Aromas and flavours include fresh and baked peaches and apple, a definitive lees seam highlighting a gunflint quality, there's a mineral and earth complexity with a crumbled stone and dried clay idea. Excellent weight and mouthfeel with a backbone of acidity for tautness, freshness and a lovely palate squeeze quality. Lengthy, well made and delicious with a satin finish. Best drinking from early 2026 through 2032."

17.5/20 Tamlyn Currin, JancisRobinson.com, January 2026 (2024 Vintage)

"A kind of smokiness on the nose that is, in tiny increments, the smell of campfire embers on a cold winter morning, the smell of oats porridge slightly burnt on the bottom of the pot, the smell of a just-sharpened 10B pencil, the smell of chestnuts cooked over red-hot coals. A bit later, it smells like the sea. It frames the way the wine moves. And the wine moves like the cold-white light of winter dawn - stark. At first. Slicing the shadows. Then, linear, fast, slim as a paper cut, the scent of warmth splitting the white into colour: oranges and ginger and spiky spices. Then the glow spills and spills, pooling, widening. Really beautiful. Lime-sherbet acidity with a crack of scorch zig zag through the middle. Just gorgeous."

92/100 Erin Larkin, RobertParker.com, April 2026 (2024 Vintage)

"The 2024 Single Vineyard Om Santi Chardonnay is excellent. It is spicy and toasty, with layers of fruit and phenolics that feel restrained and complete at once. Here, there is white peach, lemon zest, paraffin and strands of saline acidity that trail over the palate. To close, the wine is long, sinewy and persistent. It's very good. The Om Santi vineyard is situated on the Martinborough Terrace with 10-meter-deep river gravels."

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

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Christchurch