

PEREGRINE CHARDONNAY 2024

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Product Code:	4603	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Peregrine Wines	Natural:	Certified Organic



New Zealand
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TASTING NOTES

Winery notes (2024 Vintage)

"Delightfully pure, this Chardonnay will draw you in with enticing citrus, white peach and marzipan, then finish with a delicious and balanced palate of ripe citrus, stone fruit and crème brulee flavours. Delicate elegance underpins this finely textured wine which reflects our commitment to organic winegrowing.

Crafted from organically certified Central Otago Chardonnay - Peregrine Estate Bendigo (100%). Hand harvested and 100% whole bunch pressed. Wild fermentation with indigenous yeast and partial malolactic fermentation. Matured for 10 months in French oak puncheons and hogshead barrels. Barrel fermented in French Oak puncheons (500L) and hogsheads (300L). 32% new oak."

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

"Excellent concentration and power with a mineral led bouquet then scents of white fleshed fruits suggesting grapefruit, apple and white peach, there's a complex and enticing seam of lees and oak, flowers and citrus peel. Compact, new and complex on the palate, a dry wine with layers of texture form tannins and acidity as well as concentration of fruit flavours and power. A delicious wine that is excellent now and will benefit from cellar time too if you can wait. Lengthy and detailed finish, a wine best enjoyed from late 2026 through 2031+."

Reviews for the 2023 vintage below...

94/100 David Walker Bell, WineFolio.co.nz, January 2025 (2023 Vintage)

"A wine from Central Otago – with organic fruit from Bendigo Pisa in the blend as well – 2023 was a great vintage for Central Otago. A pale silvery green colour in the glass. The perfume has stone fruit and citrus as its core elements, but also tarragon,

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hazelnut, fennel and oat biscuit. The saline acidity leads a wine that is quite powerful and rich through the palate. Some tannin and nutty oak also provide a base for that ripe fruit to shine. Creamy, almost buttery in texture, but balanced with a chalky minerality that adds depth and the whole is quite rounded and harmonic. A fine effort, with a very long, unctuous finish."

93/100 Gary Walsh, The Wine Front, August 2024 (2023 Vintage)

"This is a juicy and powerful wine. Lots of stone fruit, apricot in particular, aniseed, chamomile and dried flowers, some biscuity oak and nougat. It's rich, a bit slippery and viscous, has a good cut of citrus acidity, has some powdery grip, some brioche and buttered peach, with a rich and fruity finish of excellent length. As my Mum used to say, to paraphrase, this is not backwards in coming forwards. It's a lot of wine, but it's hearty and very good. Intense. Flavourtown here we come. I reckon a lot of people will love this."

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