

POTAGER CHARDONNAY 2025

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Product image

Product Code:	32126	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

A new perspective on North Canterbury from Dom Maxwell. Two-time New Zealand Winemaker of the Year, multiple Decanter and IWC trophy winner and the winemaker behind Forager, Dom has spent much of his career exploring what North Canterbury can deliver when vineyard, season and winemaking are allowed to speak with clarity. Potager is the next part of that story.

Where Forager works at the scale of individual vineyards - limited-production Chardonnay and Pinot Noir built around specific sites and Dom's distinctive vineyard-fermentation approach - Potager takes a broader view of North Canterbury.

The wines are drawn from carefully selected, low-cropping vineyard parcels across the region, planted with vines between 25 and 40 years old. They are made with the same attention to provenance and season, but with a different purpose: regional wines built around freshness, perfume, texture and drinkability.

Winery notes (2025 Vintage)

"The Chardonnay reveals another side of Potager, with old vine fruit, barrel fermentation, batonage and extended élevage bringing additional depth, texture and complexity.

Fruit comes from approximately 40-year-old vines, predominantly Mendoza clone with smaller component of clones 95. The naturally small berries have a high skin-to-pulp ratio, contributing concentration, structural definition and aromatic intensity. Soils are principally sandy loam over clay, with parcels of loess and Glasnevin gravels also represented.

Around 65% undergoes wild fermentation in French oak barrels some of which are new, while the remaining 35% is inoculated

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and fermented in stainless steel. Full malolactic fermentation occurs naturally in spring, followed by approximately 11 months' maturation prior to blending and bottling.

The 2025 season delivered excellent vine health and even fruit ripeness, with dry harvest conditions allowing the grapes to be picked in pristine condition. Pear and nectarine form the aromatic core, layered with subtle savoury detail and finely integrated French oak. The mature-vine concentration and lees ageing bring breadth and texture, while the fruit retains sufficient freshness and definition to keep the wine composed and precise."

5 Stars & 94/100 Sam Kim, Wine Orbit, September 2026 (2025 Vintage)

"It's stylish and elegantly complex, showing ripe apricot, Gala apple, nougat, and biscotti nuances, followed by a succulent palate offering a creamy mouthfeel and beautifully integrated acidity. Wonderfully composed and structured with a lingering, refined finish. At its best: now to 2030."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, September 2026 (2025 Vintage)

"Bright, even, pale yellow. The nose is gentle, with aromas of pear, white florals, stonefruit and white spice. Medium-full bodied, aromas of pear, nectarine and grapefruit peels, intermixed with white florals and cardamom. The mouthfeel is filling yet delicate, with fine-textured phenolics. The fruit shows purity and has a good presence and depth, with apt acidity lending a gentle, spiced finish. A well-balanced, amiable Chardonnay with elegant features. Match with pulled pork and chicken terrine over the next 3-5 years. An inaugural release, fruit sourced from selected vineyard parcels throughout North Canterbury, with 65% Mendoza and 35% clone 95; 65% wild-fermented in barrel, 35% inoculated fermentation in tank; underwent spring MLF; aged on full lees for 11 months. 13.5% alc."

4 Stars Michael Cooper (2025 Vintage)

"The mouthfilling, youthful 2025 vintage was grown at Waipara and mostly (65 per cent) fermented and matured in French oak casks; 35 per cent of the blend was fermented and aged on its yeast lees in tanks. Bright, light lemon/green, it is fleshy and vibrant, with strong, ripe peachy and citrusy flavours to the fore, a subtle seasoning of oak, considerable complexity, and a creamy textured, very harmonious finish. Best drinking 2028+."

CONTACT VINO FINO

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<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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