VINO FINO
Explore a World of Wine

QUARTZ REEF CHARDONNAY 2024





$46.99

Product Code:	4992
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bendigo
Style:	White
Variety:	Chardonnay
Producer:	Quartz Reef

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay
Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2024 Vintage)
"Biodynamic NZ Demeter certified Bendigo Estate vineyard; planted in 1998, with a vine density of 5,000 plants per hectare. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation from 217 – 264 metres, on 44.55° south.

Hand-picked in ideal condition and ripeness on the 9th April 2024. Whole bunch pressed, minimum settling followed by natural fermentation in French oak (10% new) and aged on lees for 12 months. Bottled on the 25th Februrary 2025.

A vibrant bouquet of lemon and lime, lifted by delicate white blossom aromas. The palate is lively and refined, driven by pristine acidity and layered with subtle vanilla, a whisper of fine oak, and a gentle hint of spice. A mineral edge carries the finish, adding length and elegance."

5 Stars & 95/100 Stephen Wong MW, The Real Review, January 2026 (2024 Vintage)
"A crowd-pleasing, mouth-filling release from Demeter-certified biodynamic Quartz Reef, this is easily the finest chardonnay I have tasted from here. Planted in 1998, these vines are now a quarter-century old. The fruit was hand-picked on April 9, whole-bunch pressed, minimally settled, then wild-fermented in oak barrels (10% new) where it matured for 12 months before bottling.

Elegant and nutty with smoky notes, this displays ripe fruit notes of apricot and apple. The creamy-textured palate is round and rich with roasted hazelnuts. Long and sustained in a classical vein with measured oak use, this will delight fans of more

traditionally-constructed chardonnay."

Rated Excellent & 93/100 Cameron Douglas MS, January 2026 (2024 Vintage)
"A delicious wine with a core of grapefruit, orange and lemon flavours laced with white peach and mineral, then a seam of French oak. The oak adding layers of spice and complexity. There’s a tautness to the wine highlighting the level of acidity and tension as well as staging the flavours reflecting the bouquet along with a lees and mineral quality. A decent length and obvious complexity. Best drinking from day of purchase through 2029+."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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