

TE MATA ELSTON CHARDONNAY 2024

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Product image

Iconic Hawkes Bay Chardonnay - One of NZ's Best

Product Code:	4041	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Te Mata Estate		



New Zealand

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TASTING NOTES

2024 has produced an epic Elston! Gloriously opulent and exuberant, with masterful oak integration all held in place by symphonic acidity that leads to a soaring finish. You know this is going to get better with age, but it's so drinkable now!

Elston Chardonnay is one of the icons of New Zealand wine – since the first vintage in 1984 Te Mata have been refining the wine style, tweaking the techniques and understanding the vines resulting in something quite special with every vintage release.

Winery notes (2024 Vintage)

"Elston is named for Elston Hall in Nottinghamshire, the ancestral home of Charles Darwin’s family. Darwin’s ‘theory of natural selection’ forms the basis of modern evolutionary theory, the foundation of biology. The wyvern symbol of Elston Hall appears on the label.

Sparkling with a pale white-gold hue, Elston Chardonnay ’24 immediately reveals its richness on the nose. Aromas of crème brûlée, toasted sourdough, and vanilla intertwine with vibrant notes of grapefruit and ripe yellow nectarine. Subtle layers of oyster shell, hazelnut, and flintiness add further complexity and intrigue. On the palate, it delivers a commanding presence—rich and textured yet finely balanced by a spine of electric acidity building delicious tension. The vivacious fruit sweetness combines elegantly with an energetic drive creating a wine of remarkable elegance and fantastic length. The 2024

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vintage captures Elston Chardonnay in its ultimate form.

Each parcel was gently whole-cluster pressed, cold settled and racked to new and seasoned French oak barrels for fermentation. The resulting wines remained in contact with their yeast lees, with a number going through malolactic fermentation. The finest lots were selected for further maturation, spending a total of 11 months in barrel with 33% being new oak."

97/100 & #8 Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)

"Focused and textured, showing sliced apples and lemons with hints of dried pears and crushed stones on the nose. Full-bodied with chewy phenolics that add to the salty, subtle fruit. Limes at the end. Structured and impressive, this is a beautiful follow-up after the terrific 2023. A powerful and rather muscular chardonnay that highlights the quality of the fruit. 100% barrel-fermented and aged 11 months."

5 Stars & 97/100 Sam Kim, Wine Orbit, February 2026 (2024 Vintage)

"The wine combines generosity, complexity, and refinement. The elegantly expressed bouquet shows ripe apricot, lemon peel, oatmeal, nougat, biscotti, and fine oak characters with a hint of flint. The palate delivers an impressive drive and flow, complemented by a richly textured mouthfeel and perfectly pitched acidity, finishing expansive and engaging."

5 Stars & 96/100 Huon Hooke, The Real Review, January 2026 (2024 Vintage)

"Medium-full depth of brilliant yellow colour; powerful bouquet of honeycomb, sizzled butter and bread crust, wheat biscuit and cracked yeast, clean as a whistle—no reduction. The palate is bright and rich, medium-full bodied and ample in the mouth, the acidity lifting and carrying the flavour long into an extended aftertaste. A trace of tannin grip helps dry and lengthen the finish. **Impressive chardonnay with a bright future.**"

96/100 Emma Jenkins MW, Decanter UK, May 2026 (2024 Vintage)

"First made in 1984, Elston has long been regarded as one of New Zealand's finest Chardonnays. From the oldest vines in the Havelock Hills, fragrant with grapefruit, stonefruit, light sizzled butter, nougat, and oak spice. The palate traces a fine line of savoury fruit, very compact and subtle, delicately textured with good intensity, quite saline/mineral, subtle yet very persistent. No hurry here at all. Aged in 33% new oak, for 11 months."

Rated Outstanding & 95/100 Cameron Douglas MS, March 2026 (2024 Vintage)

"Great colour with some green hues and plenty of silver polish. 33% new barrel underpins some of the bouquet the scents of ripe yellow peach and apple, citrus quality all framed by a backbone of tension and acidity lead to some poise and length. Nut and extra spice, length and concentration. **Delicious, fine and lengthy.**"

95/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2024 Vintage)

"The 2024 Elston Chardonnay leads with gentle toastiness, which frames notes of yellow peach, flint and preserved lemon... The palate is rich and creamy yet balanced by juicy, saline acidity that brings freshness and shape to the wine. Primary fermentation was inoculated, while approximately 75% of the wine underwent wild malolactic fermentation. Maturation extended over 11 months in barrel, with a deliberate move toward less new oak, utilizing lighter toast profiles and reduced char influence. The oak handling feels increasingly refined: subtle threads of French vanilla and spice weave through the plush fruit profile without obscuring it. This is a generous yet composed wine—it is soft and expansive through the middle palate but carried long by bright acidity and a fine mineral line. **This is very good.**"

94/100 Gary Walsh, The Wine Front, July 2025 (2024 Vintage)

"Peach, citrus, aniseed, some toasty hazelnut spicy oak, almond meal. It's a luxurious affair with ample fruit, oak in support, a savoury element, oatmeal, a bright cut of citrus acidity through a creamy nutty gloss. Finish has some lemon zest and excellent length with a little twerk of grainy grip to close.

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