

VINO FINO

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VASSE FELIX HEYTESBURY CHARDONNAY 2024



\$120

One of the Best Chardonnays in the World! **"Dare I say it, but this could be the finest Heytesbury yet."**



Product Code:	6683	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	Western Australia	Volume:	750ml
Sub Region:	Margaret River	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	Vasse Felix		



New Zealand Wide Delivery



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TASTING NOTES

Long considered one of Margaret River's top Chardonnays, this 2024 is a beauty. This wine walks a fine line between funkiness and purity. Quite a hedonistic wine with seductive ripe fruit flavours mixing with toasted nuts and smoke. Mouth-filling with detailed complexity.

Winery notes (2024 Vintage)

"A powerful and expressive nose, layering peach, mandarin peel and preserved lemon. Savoury notes of pine forest, native sage and roasted cashew are complemented by struck flint and wet stone, all seamlessly integrated. The palate is richly layered yet precise, with a deeper, fuller fruit core than more classical vintages. A gentle saline edge gives way to flavours of peach and sage, with nuances of ginger, fennel and kaffir lime, complemented by a soft, chewy biscotti note. The palate

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builds to a long, dry and tightly structured finish."

99/100 Ray Jordan, RayJordanWine.com.au, November 2025 (2024 Vintage)

"An extraordinary wine of tension, energy and power. It's the result of the earliest vintage on record at Vasse Felix, with the fruit being picked on 17 January. It's a wine of power and generosity, yet the subtle secondary characters in here really do strike a complex note. It's made predominantly from the Gingin clone and shows generosity, but typically lively acidity is there, and that wild fermentation adds richness and density. The aromas are a mix of brioche, subtle lemon curd, and cashew. But then there's a bright minerality. The palate is almost lavish, yet it's held tightly with that fine linear precision and crisp acidity. These wines have certainly become slightly more generous in recent years and allow the full expression of the Gingin clone from these distinct sites. It's another outstanding wine. Dare I say it, but this could be the finest Heytesbury yet."

98/100 Andrew Caillard MW, April 2026 (2024 Vintage)

"Pale colour. Lovely pure grapefruit nectarine tonic water aromas with hints of marzipan. Supple and minerally with ample grapefruit, lemon curd, nectarine flavours, fine looseknit chalky textures, attractive mid palate richness, a touch of vanilla/ marzipan and underlying saline/ crunchy acidity. Super long and tangy at the finish, giving the wine freshness and mineral length. Will develop further with bottle age. A reference Margaret River Chardonnay."

97/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2024 Vintage)

"The 2024 Heytesbury Chardonnay leads with toasted cashews and white peach, pink grapefruit and preserved lemon rind, all of it woven together by saline acidity. There's pressed linen, white flowers and wax, too. The palate is textural and shapely (something of a house style at Vasse Felix), and the length through the finish is long. While this may not have the precision and focus of the 2023 Heytesbury, it has personality, texture, line and power, and I love it for all of those attributes. What a superstar wine. "

97/100 Ryan Montgomery, JamesSuckling.com, November 2024 (2024 Vintage)

"The balance of fruit tension is fantastic, with aromas of lemon confit, oatmeal, white mushrooms, crushed stones, jasmine, green melon and citrus blossoms. The palate is mid-weighted with tightly woven texture, fine-boned acidity and a lovely phenolic grip intertwining oak and fruit. It's generous, yet retains all the tension and salinity typical of Margaret River. Don't be misled by the fruit concentration. There's still freshness and minerality throughout. Excellent."

5 Stars & 97/100 Aaron Basher, The Real Review, May 2026 (2024 Vintage)

"Complex and lifted aromas of grapefruit pith, oyster shell, struck match, melon skin, bacon fat, grilled nuts and white flowers, a super detailed chardonnay. Mouth-filling, layered and with real power, focus and poise. There's plenty of fruit and oak at play, but there's a drive of pithy acidity and some textured phenolics shaping it all up very nicely. Seriously good chardonnay."

96/100 Campbell Mattinson, The Wine Front, March 2026 (2024 Vintage)

"The winemaking is good. The wine growing is good. And the sites are outstanding. The season might challenge, but the quality doesn't waver. This is, without doubt, an outstanding release of Heytesbury Chardonnay. The intensity of fruit flavour is as exquisite as it is impressive; the texture itself has a presence to it; the flintiness sits within the fruit as much as it rises above it. It's a parade of grapefruit, white peach, oatmeal and mineral-like flavour, with smoked hay and cedar-cream characters as modest and integrated assistants. Quality-wise, all over, it's the bomb. The drama of the finish – and its persistence – is the ultimate confirmation."

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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