VINO FINO
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VASSE FELIX PREMIER CHARDONNAY 2024

HOT PRICE 96 PRICE DROP

VINO VALUE



$42.99

Product Code:	8114
Country:	Australia
Region:	Western Australia
Sub Region:	Margaret River
Style:	White
Variety:	Chardonnay
Producer:	Vasse Felix

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

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2024 Vintage)
"The quintessential Margaret River Chardonnay, made from a selection of Vasse Felix's premier plots of powerful Chardonnay. Made in the modern Margaret River style of elegance, power and restraint, with the wild complexity which distinguishes Vasse Felix Chardonnay.

Beautifully complex yet perfectly complete. Just ripe rockmelon and honeydew with citrus blossom, a touch of lemongrass and tarragon, flowing into savoury notes of mushroom and chicken bouillon, balanced by mineral notes of struck flint and seaspray. A weighted, fleshy core, balanced by fresh acidity and fine dry phenolics that frame its power and complexity. Grilled nectarine, roast pecan, galangal, and smoked cream drive the flavour to a bright pure finish.

Selected premier parcels of Chardonnay rooted in the lean soils of the coastal ridge delivered naturally concentrated, low-yielding fruit. Select sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation. The remaining parcels were Selectiv-harvested and direct pressed, producing cloudy, high-solids juice that was then racked to barrel. All batches relied solely on the vineyard's indigenous yeasts for fermentation. Each batch was matured on lees in barrel for ten months before blending, followed by a further five months of harmonisation in the cellar prior to bottling. The majority of our Premier Chardonnay (90%) is Gingin clone, providing strength, power and structure, while the balance comprises Bernard clones 95, 96 and 76, bringing lightness, softness and a creamy texture for complete palate harmony. The warm, dry and early harvest of 2024 has gifted this wine enormous power, with purity

maintained through the resilience of the Gingin clone and the exceptional health of canopies following a warm spring."

96/100 James Suckling, JamesSuckling.com, July 2025 (2024 Vintage)
"What a great release, fresh and mineral yet showing a touch of the sun from the warmer vintage. Aromas of Meyer lemons, oyster shell, shortbread, crushed river stones and grapefruit pith. The refined palate is tightly wound with focused acidity and underlying power that will only develop. So much generosity with a hint of funk, pure drive and a precise, compact style."

95/100 Jane Faulkner, James Halliday's Wine Companion, March 2026 (2024 Vintage)
"While it rightly reveals the openness of the warm vintage with its flavour profile, this remains a stylish wine underscored by lovely acidity and some funky detail. White peach, grapefruit and preserved lemon with an oyster shell briny note and grilled nuts, so there’s a savoury element, too. Plus, a whisper of moreish sulphides and superfine lees add a level of complexity across the palate. Refreshing and delicious."

95/100 Campbell Mattinson, The Wine Front, March 2026 (2024 Vintage)
"This is a damn beautiful chardonnay. I mean, hot damn. It’s so juicy, so fruity, so lively and generous but also, simultaneously, so flinty, so refined and so complex. This is a buy/drink by the bucketload proposition. It tastes of grapefruit, lemonade, a range of citrus fruits and a mix of pears and peaches. At every step, it is 100% delicious. Plus."

95/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2026 (2024 Vintage)
"The 2024 Chardonnay is mealy, nutty and spicy on the nose, with a framing of subtly toasty oak. In the mouth, the wine comes together, showing a textural creaminess and wide complexity, while the purity of the Margaret River acidity races across the palate at pace. It was wild fermented and matured in French barrique (30% new), with a total élevage of 15 months, including five in tank prior to bottling. This is routinely a superb wine, offering complexity and depth at a reasonable price point. The 2024 vintage was challenging, as it was hot and dry (breaking records in both categories); however, in a global context, it remained no more than moderate in its extremes. The whites, if anything, show a little firmness in their structure, given the slightly earlier picking—a decision no doubt undertaken in order to preserve fruit quality and natural acidities. But this wine feels both balanced and healthy in its fruit condition. It is warmly recommended, as usual."

93/100 Gabrielle Poy, The Real Review, December 2025 (2024 Vintage)
"Fennel, green tea and spiced white nectarine take the lead on the nose. The palate is tight and a touch shy in its youth. There's a lovely current of phenolics that tapers the fruit, though in its youth it appears constrictive. Clever reductive seashore flavours are at play in the background. Loaded with potential, this is an exciting chardonnay, but give it a few months to meld together."

CONTACT VINO FINO

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