# 2007 estate chardonnay



Kumeu River carefully selected only the very best grapes from six sites with vines ranging in age from 10 to 15 years for the 2007 Kumeu River Estate Chardonnay.

## Vineyard Region

Kumeu is a sub-region of the Auckland wine district. Despite being situated well north of New Zealand's other viticultural regions, Kumeu's climate is kept cool due to its close proximity to the Tasman Sea, just 20 kilometers (nearly 12.5 miles) to the west, and the Pacific Ocean 30 kilometers (18.6 miles) to the east. These two large bodies of water generate clouds, keeping peak summer temperatures below 30 degrees Celsius (86 degrees Fahrenheit).

## 2007 Vintage Notes

2007 proved a little cooler than 2006, with harvest dates one week behind on average. Because sugar levels were not as high, acid levels were slightly higher, and the wines have a more mineral feel to them. Once again, it was a very clean vintage without damage from botrytis.

#### **Technical Information**

Varietal Composition

100% Chardonnay

Vinification

Whole-bunch pressed Indigenous yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months in barrel

Production

7,000 cases (12/750ml)

Cases Imported

2,000

Alcohol

13.5%

#### **Tasting Notes**

The 2007 Estate Chardonnay is ripe, rich and beautifully concentrated. The peach and hazelnut aromas, and rich, silky texture are distinct characteristics that the winery expects to see from this wine. The 2007 vintage will benefit greatly from a period of two to four years in bottle.

