

KUMEU RIVER

2008 Coddington Chardonnay



This wine is produced from a vineyard owned by Tim and Angela Coddington, whose grapes have been used in the Kumeu River Estate Chardonnay since 1998. It is a vineyard that produces very rich and opulent Chardonnay that we have often thought could make an excellent single-vineyard wine. In 2006 we decided to give Coddington single-vineyard status to reflect this vineyard's unique character.



<i>Vineyard Region:</i>	Kumeu, Auckland, New Zealand
<i>Winemaker:</i>	Michael Brajkovich, MW
<i>Varietal:</i>	100% Chardonnay
<i>Harvest:</i>	Hand-harvested
<i>Vinification:</i>	Whole-bunch pressed Indigenous yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months in barrel
<i>Cases Imported:</i>	100 (12/750ml)
<i>Alcohol:</i>	13.5%

Vintage Notes

The 2008 vintage was beautifully ripe and suited this vineyard where we often achieve the highest level of ripeness. The wine from the Coddington Vineyard shows the typical ripe, peachy fruit we expect from this site, and this year we see it bit more depth and structure in the wine.

Tasting Notes

The palate is forward, with a luxurious creamy texture and lovely balancing acidity. This wine, while delicious in its youth, will benefit from a period of bottle maturation of two to five years.

