

KUMEU RIVER

2009 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).

Vineyards

For the 2009 Estate Chardonnay, Kumeu River carefully selected only the very best grapes from six sites with vines ranging in age from 12 to 17 years. The vineyards have a primarily northern exposure with clay soil. The clonal mix includes 15, 121, 124, 131, 95, 8021 and 15.

Technical Information

Varietal Composition: 100% Chardonnay

Vinification:

Whole-bunch pressed
Indigenous yeast fermentation
100% barrel fermentation
100% malolactic fermentation
11 months in barrel
Aged 11 months on lees in 20% new, 80%
1-5-year-old 225-liter/60-gallon French oak

Tasting Notes

The 2009 vintage was a little cooler than the previous two vintages, and the wines are a little more restrained and delicate. The 2009 Estate Chardonnay is more reserved on the nose than the 2008, with citrus rather than peach notes, but the texture, length of flavor and balance of the 2009 is close to perfect. Very reminiscent of the beautiful 2004 Kumeu River Estate Chardonnay, this wine is undoubtedly delicious to drink now, but experience with vintages such as this indicates that the wine will benefit from bottle age of four to seven years.

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