

KUMEU RIVER

2012 Hunting Hill Chardonnay



Hunting Hill Vineyard

Overlooking Maté's Vineyard, Hunting Hill is named after the hillside farmland where Maté used to hunt rabbits and pheasants for the home kitchen. It was the site of the first vines to produce Kumeu River Chardonnay in the mid-1980s, and has always contributed lovely ripe, rich fruit to the Estate Chardonnay. After being replanted in 2000, Hunting Hill shows beautifully ripe fruit with a distinctive minerality.

<i>Cultivation:</i>	Sustainable
<i>Size:</i>	3.07 hectares (7.6 acres)
<i>Vine Age:</i>	Planted 2001
<i>Clones:</i>	15
<i>Soil:</i>	Clay loam
<i>Elevation:</i>	Approximately 100 meters (328 feet)
<i>Exposure:</i>	North-facing slope a little towards southwest
<i>Training:</i>	Lyre
<i>Harvest Dates:</i>	March 7-12
<i>Yields:</i>	2.95 tons/acre
<i>Brix:</i>	21.5°

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Whole-bunch pressed Wild-yeast fermentation Fermented in French oak 100% malolactic fermentation Aged 11 months in French barriques (25% new, remainder up to 5 years) Aged 6-8 months in tank after being removed from barrel Aged 12 months in bottle prior to release
<i>Production:</i>	1,100 cases (12/750ml)
<i>Alcohol / TA / pH:</i>	14% / 6.2g/L / 3.12

Tasting Notes

The 2012 Hunting Hill is beautifully fragrant with its lemon/lime blossom characters and lovely fruit purity. This wine shares some of the characters with the neighboring Maté's Vineyard with its attractive floral notes and restrained elegance. The Hunting Hill vineyard has a particularly pure character that, in its youth, displays a tight and crisp palate which needs some bottle age to reveal the power and concentration that lies beneath the surface.

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