

KUMEU RIVER

2013 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. First planted in 1982, 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 2000
<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

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Whole-bunch pressed Indigenous-yeast fermentation 100% barrel fermentation 100% malolactic fermentation Aged 11 months in barrel

Tasting Notes

This wine has fragrant lemon/lime blossom aromas on the nose that typify the lovely perfume from fruit grown in Hunting Hill. The 2013 vintage was affected by a spring frost and the subsequent yields were approximately one-half the usual size. The summer was one of the best on record and the grapes were beautifully clean, ripe and intensely flavored, creating a wine of intense concentration and complexity that will be very long-lived.

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