KUMEU RIVER

2014 Estate Chardonnay



Vineyards

Kumeu River Estate Chardonnay is drawn from six different vineyard sites in the Kumeu region. We are particularly careful in selecting only the very best grapes from these vineyards for our Kumeu River Estate.

Cultivation:	Sustainable
Total Size:	10 hectares (24.7 acres)
Vine Age:	Planted 1990-2001
Clones:	15, Mendoza, 95, 96, 6
Soil:	Clay loam
Elevation:	Approximately 100 meters (328 feet)
Exposure:	North
Training:	Lyre and VSP
Harvest Dates:	March-April (hand-harvested)
Yields:	3.5 tons/acre

Technical Information

Varietal Composition: 100% Chardonnay

Whole-bunch pressed Wild-yeast fermentation 100% fermented in French barriques 100% malolactic fermentation Aged 11 months in French barriques (20% new, remainder up to 5 years old) Aged 5 months in tank after barrel aging 5,700 cases (12/750ml)

Alcohol / TA / pH: 13.5% / 5.9g/L / 3.26

Tasting Notes

Vinification:

Production:

The word that best describes everything about Chardonnay in 2014 is "generous." The aromas are warm and fruity, and the flavors are big and rounded. The palate shows lovely texture and length without excessive alcohol, and the acidity is well balanced but still crisp and fine, with a great mineral feel on the finish. We are very confident that the 2014 vintage will come to be regarded as one of the greatest ever from Kumeu River. —*Michael Brajkovich M.W., winemaker*

