

KUMEU RIVER

For us, wine is a family matter





Kumeu River Wines was established in 1944 when Mick and Kate Brajkovich, their son Maté and daughters Frances and Nevenka first came to the small country settlement of Kumeu, about 20km northwest of Auckland City. Although Mick died in 1949, Maté and Kate continued to tend the vines, make the wine and build the reputation of this fledgling wine company that became known as San Marino Vineyards. In 1958 Maté married Melba Sutich.

Their four children, Michael, Marijana, Milan and Paul were born during the 1960's. From a very early age each became involved in the family business. The 1980's brought great changes and a move towards high quality table wines made from varieties such as chardonnay, sauvignon, pinot noir and merlot which were produced from newly developed vineyards in Kumeu. In 1986, the old San Marino Vineyards became Kumeu River Wines to reflect this dramatic change.

Quality wine from the heart of Kumeu. Blending tradition, innovation and dedication to the science and art of winemaking, Kumeu River Wines brings you an unforgettable range of unique New Zealand wine.

Maté became a prominent figure in both the New Zealand wine industry and the Kumeu community. He was instrumental in the formation of The NZ Wine Institute in 1976 and served as chairman from 1982-1985. In 1987 he was made a Fellow of the Institute, and in 1990 was the New Zealand patron of the New World Wine Auction held in South Africa. He was awarded

the OBE in 1985 for services to the wine industry and community.

Maté died in 1992 at age 66, leaving Kumeu River Wines as a lasting legacy of persistence and excellence in the New Zealand wine scene. He is survived in the business by Melba and their four children, who continue to build the reputation of Kumeu River.



MELBA BRAJKOVICH

MICHAEL BRAJKOVICH

MILAN BRAJKOVICH

MARIJANA BRAJKOVICH

NIGEL TIBBITS

PAUL BRAJKOVICH

From its **humble beginnings** in 1944, more than half a century ago, the family-run business of Kumeu River Wines spans three generations and is a story of patience, adaptability and dedication to quality.

MELBA BRAJKOVICH

Melba's expertise in the industry provides a fascinating source of knowledge and history during winery tours and functions. From its humble beginnings, to its distinguished standing in the industry today, the success of Kumeu River Wines has been a labour of love for Melba.

MILAN BRAJKOVICH

Milan joined the winery in 1985 after qualifying with a Chemical Engineering Degree from the University of Auckland. He has worked previously with the New Zealand Dairy Board, and has travelled to France for work experience in Bordeaux and Burgundy. He is now the company viticulturist, in charge of managing the vineyards.

NIGEL TIBBITS

Cellar Master Nigel Tibbits joined Kumeu River Wines when he was just 16 years old. Kumeu River was then known as San Marino Vineyards. Today Nigel's wealth of practical experience is invaluable in the on-going evolution of the Kumeu River style.

MICHAEL BRAJKOVICH

Having completed a Degree in Oenology (wine science) at Roseworthy College in South Australia, Michael returned to the winery in 1982. In 1983 he travelled to France to gain valuable work experience in Bordeaux and Burgundy which has been so important in shaping the winemaking philosophy of Kumeu River. In 1989 he became New Zealand's first Master of Wine.

MARIJANA BRAJKOVICH

Marijana gained her Commerce Degree at the University of Auckland. She joined the sales team at The Regent Auckland in 1984, and became Director of Sales in 1989. Today she is involved in many areas of the winery including financial management and marketing.

PAUL BRAJKOVICH

Paul graduated with a degree in marketing, also from the University of Auckland. After working briefly in the wine trade in England and Europe he returned to the family business in 1990 to take charge of sales and marketing.



At Kumeu River Wines, we're proud of the fantastic accolades and reviews we receive about our wines. It tells us that we're doing things right and producing wine that our customers love, and love to share.

From the vines to the wineglass, every drop of Kumeu River wine is a fine blend of tradition, innovation, and

dedication to both the science and the art of winemaking.

Thanks to a heavy investment in the development of Kumeu River's Chardonnays over the past three decades, they continue to gain recognition and respect from highly regarded wine judges and reviewers.

If you can taste history, duty and family pride in a glass, it's there in the Kumeu River Chardonnays... now producing some of New Zealand's greatest Chardonnays, not to mention the world's.

Lisa Perrotti-Brown MW Robert Parkers Wine Advocate

An important part of the winemaking process of our best Chardonnays is barrel fermentation in a blend of new and old French oak barrels. This process draws out the flavour nuances that are so crucial to these fine wine styles. Only indigenous wild yeasts are used to further enhance the texture and complexity and this is also the case with our tank fermented Chardonnays and Pinot Gris.

Winemaking has been a part of the Brajkovich family history for more than half a century. Bringing you a range of unforgettable wines that reflect both the natural attributes of the land, and our family's dedication to producing quality, is something we work very hard to achieve. We trust that you'll enjoy drinking our wines as much as we enjoy making them!



Bringing you quality wine begins with growing quality grapes. To this end, Kumeu River's vines are meticulously monitored and tended to produce grapes of the highest standard.

Kumeu River Wines spans 30 hectares of vineyards which are predominantly

clay soils overlying a sandstone base. These soil types are very efficient at retaining water where it's needed, even during the summer months.

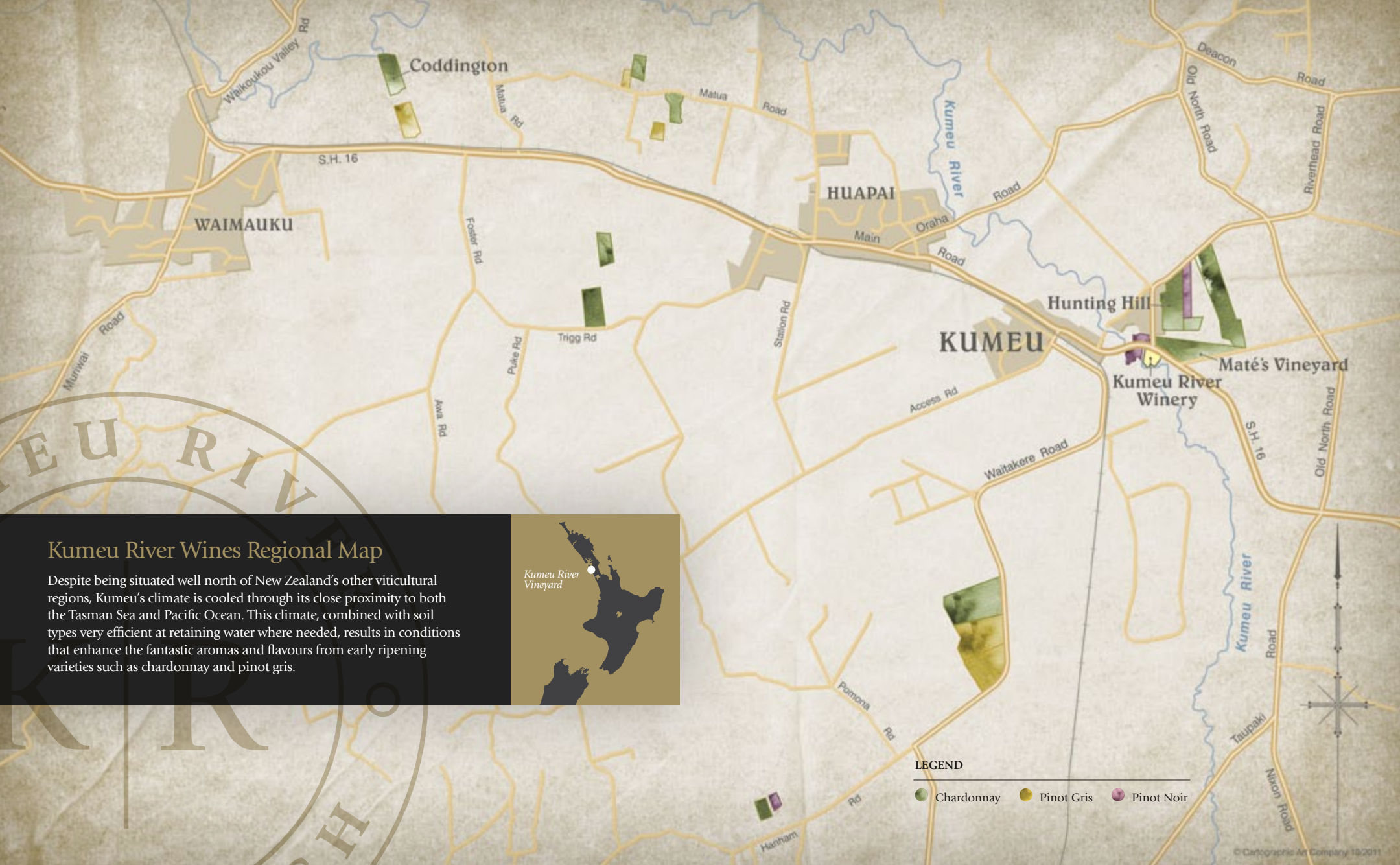
This means the vineyard doesn't require irrigation, a factor that is critical to the quality of Kumeu River's grapes.

Harnessing the natural attributes of the unique land and climate of the region, the Kumeu River family is proud to provide you with quality wine that is the result of **time, tradition**, and a **love** of wine trade.

Despite being situated well north of New Zealand's other viticultural regions, Kumeu's climate is kept cool thanks to its close proximity to the Tasman Sea, just 15km to the west, and the Pacific Ocean, 20km to the east. These two large water bodies generate cloud and help to moderate the climate, keeping peak summer temperatures below 30°C. The mild temperatures contribute to the unique conditions that enhance the fantastic aromas and flavours

from early ripening varieties such as Chardonnay and Pinot Gris.

Our vineyards are trained on a 'Lyre' trellis to help optimise exposure to light and increase grape maturity and quality. One of the distinguishing factors of Kumeu River's wines is that all of the grapes are harvested by hand. Although it takes more time than machine harvesting, the end result gives you a consistently better quality, more enjoyable wine.



Kumeu River Wines Regional Map

Despite being situated well north of New Zealand's other viticultural regions, Kumeu's climate is cooled through its close proximity to both the Tasman Sea and Pacific Ocean. This climate, combined with soil types very efficient at retaining water where needed, results in conditions that enhance the fantastic aromas and flavours from early ripening varieties such as chardonnay and pinot gris.



LEGEND

- Chardonnay
- Pinot Gris
- Pinot Noir



"It would be hard to exaggerate the importance of this famous wine. Kumeu River Chardonnay played a **vital role** in the renaissance of **winemaking** in the **Auckland region**. Kumeu River is one of New Zealand's great Chardonnays, with a rock solid, prestigious reputation. A distinctive wine with notable power and concentration, it is typically lush, harmonious, and creamy smooth – a sheer delight to drink."

Michael Coopers Classic Wines of New Zealand

KUMEU RIVER WINES

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from Auckland city.

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