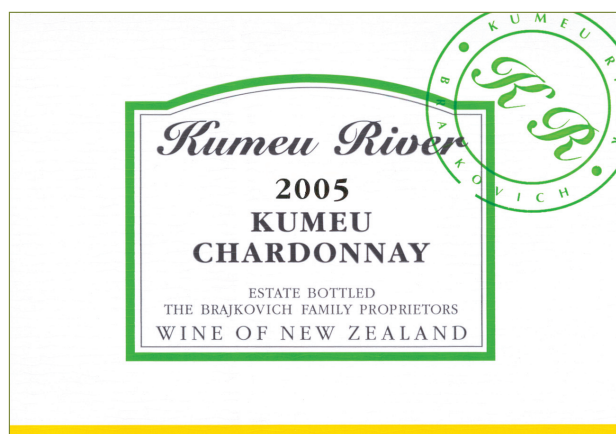


Kumeu River



2005 ESTATE CHARDONNAY KUMEU

"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...lush, harmonious, and creamy-smooth – a sheer delight to drink." – *Michael Cooper, Classic Wines of New Zealand 1999*



WINEMAKER:	Michael Brajkovich MW
VARIETAL COMPOSITION:	100% Chardonnay
AGE OF VINES:	Average of 10–15 years
FERMENTATION:	Indigenous yeast 100% malolactic
BARREL AGING:	11 months in oak (20% new)
CASE PACK:	12/750ml bottles
IMPORTED INTO U.S.:	1,200 cases

WINE REGION

Kumeu is a sub-region of Auckland, with a cool, maritime climate influenced by the South Pacific Ocean. Summer temperatures are cool and winter temperatures are comparatively warm, without seasonal extremes. Autumn is generally dry and sunny; however, extended cloud cover is not uncommon.

TASTING NOTES

Kumeu River Chardonnay is drawn from six different vineyard sites. The winery carefully selects only the very best grapes from these vineyards for the Kumeu River label.

Yields in 2005 were down as a result of a spring frost in September 2004. The early part of the summer was cool, but the remainder of the summer was perfect, and the grapes achieved a lovely ripeness. The wine is very tight and concentrated with hints of peach and a typical mealiness that is seen in Kumeu River Chardonnay. It is powerful, with a silky texture and great length of flavor. The wine will benefit from 2 - 4 years in bottle.

