

KUMEU RIVER

2006 ESTATE CHARDONNAY



Auckland, located on New Zealand's North Island, has the distinction of being the country's historical birthplace of viticulture and winemaking. 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.



VINEYARD REGION:	Kumeu, Auckland, North Island, New Zealand
WINEMAKER:	Michael Brajkovich MW
VARIETAL:	100% Chardonnay
VINE AGE:	Average of 10–15 years
HARVEST:	Hand harvested
VINIFICATION:	Whole-bunch pressed Indigenous yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months barrel aging
PRODUCTION:	7,000 cases (12/750ml)
CASES IMPORTED:	2,000
ALCOHOL:	13.5%



HARVEST NOTES

The 2006 vintage was a delight from budburst to harvest, and the Chardonnays from this year are considered to be the finest we have seen. We carefully selected only the very best grapes from five vineyard sites for the Estate Chardonnay.

TASTING NOTES

The perfect condition of the grapes and the lovely ripe nature of the vintage meant that this wine saw a little more new oak than usual (25%). The wine from this spectacular vintage is ripe, floral and delicious. The beautiful peach and hazelnut aromas along with the rich silky texture are distinct characteristics of this wine even at this young stage. This is undoubtedly one of the best examples we have seen of this wine. It is sheer pleasure to taste and drink and will benefit even further from two to four years in bottle.