KUMEU RIVER

BR PIOVICH

2006 HUNTING HILL CHARDONNAY

Unting Hill is a vineyard that was first planted in 1982 and was a significant part of the original Kumeu River Estate Chardonnay blend. Occupying the slope overlooking Maté's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. After being replanted in 2000, Hunting Hill shows beautifully ripe fruit with a distinctive minerality. This is Kumeu River's first single-vineyard bottling of the Hunting Hill Chardonnay.



VINEYARD REGION: Kumeu, Auckland,

North Island, New Zealand

Michael Brajkovich MW

Varietal: 100% Chardonnay

Vine Age: 6 years

WINEMAKER:

Harvest: Hand harvested

VINIFICATION: Whole-bunch pressed

Indigenous yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months in French oak

PRODUCTION: 1,200 cases (12/750ml)

Cases Imported: 200

Alcohol: 14.0%

VINTAGE 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.

TASTING NOTES

The Chardonnay from Hunting Hill shares some of the characteristics of the neighboring Maté's Vineyard, with its distinctive floral notes and restrained elegance. This site has a particularly pure character that, in its youth, displays a tight and crisp palate which needs some bottle age to reveal the power and concentration that lies beneath the surface. As with Maté's Vineyard, this wine will improve with bottle age for four to six years.





