

Kumeu River Village



2006 VILLAGE CHARDONNAY

Kumeu River is proud to present their third vintage of Kumeu River Village Chardonnay – an affordable, everyday option to the Kumeu and Maté's Vineyard Chardonnays.



WINEMAKER:	Michael Brajkovich MW
VARIETAL COMPOSITION:	100% Chardonnay
VINEYARD SOURCES:	Kumeu Region, Auckland
AGE OF VINES:	7 – 22 years
CLONES:	4, 5, 6
SOILS:	Clay loam
FERMENTATION:	Indigenous yeast, 100% malolactic 1/3 in French oak barriques, 2/3 in stainless steel tanks
CASE PACK:	12/750ml
ALCOHOL:	13.0%

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.

VINTAGE NOTES

2006 is an exceptional vintage for Chardonnay and the quality of fruit we received from our various vineyard sites in Kumeu made it difficult to separate the Kumeu River Estate quality from the Village quality. The standard from this vintage was so high that there were parcels in the Village wine which in other years would have been good enough for the Kumeu River Estate Chardonnay.

WINEMAKING NOTES

The grapes were 100% hand harvested and 100% whole bunch pressed. The wine was fermented in 1/3 French oak barriques and 2/3 stainless steel tanks to allow emphasis on the ripe peach and melon aromas of the Chardonnay fruit.

TASTING NOTES

This year's Village Chardonnay features very attractive lifted fruit aromas, along with a touch of nuttiness: the hint of hazelnut that is so typical of Chardonnay. The palate also shows a nice peachy ripeness along with a crisp flinty character that gives the wine a refreshing cleansing quality. This wine is perfect to drink with fish and shellfish while you wait for the Kumeu River Chardonnay to get more bottle age.

