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"Lemons, white apricots, white grapefruit, slate and seashells. Elegant and mineral, with a medium body and creamy texture and layered palate. Classy and fresh. Drink now or hold. Screw cap."

- James Suckling, September 2022

KUMEU RIVER

2021 ESTATE CHARDONNAY

ABOUT THE WINERY

Founded in 1944 by Mick Brajkovich, wife Katé and son Maté, Kumeu River was one of the early pioneers in Auckland, New Zealand, that helped to establish its reputation as a world-class wine region. Still family owned and run, Kumeu River continues to pioneer new frontiers.

ABOUT THE WINE

Kumeu River Estate Chardonnay is drawn from six different vineyard sites in the Kumeu Region. The wine is fermented in 100% French oak barriques and spends 11 months maturing in barrel. The nose shows the ripe peach and nutty character that we expect to see from the Estate Chardonnay. The texture is supple and with a beautiful bracing acidity on the finish. The wine is delicious now and will provide beautiful drinking over the next 6+ years.

KEY SELLING POINTS

- Winemaker Michael Brajkovich became New Zealand's first member of the prestigious Institute of Masters of Wine, London
- Winery has gone on to become the globally recognized benchmark for Chardonnay produced outside of Burgundy
- All Kumeu River wines are hand-harvested, whole bunch pressed and demonstrate exclusive use of indigenous yeast fermentation
- The winery is 100% family established, owned and run

TECHNICAL DETAILS

Varietal composition: 100% Chardonnay

Vinification: 100% hand harvested, 100% whole-bunch pressed, indigenous-yeast fermentation, 100% malolactic fermentation, 100% barrel fermentation, 13.5% ABV

