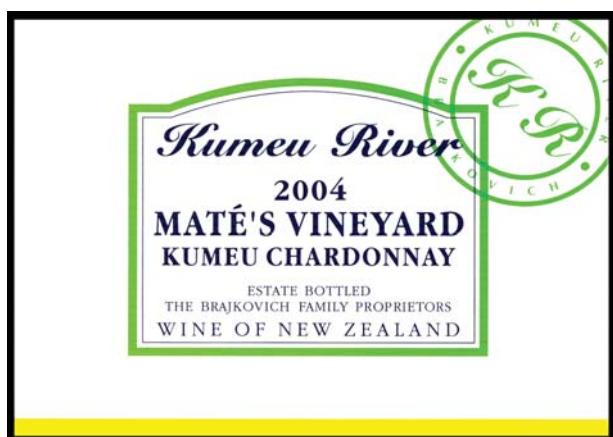


Kumeu River

2004 CHARDONNAY MATÉ'S VINEYARD

In 1990, Maté Brajkovich reworked the land at Kumeu River and planted a new vineyard of Chardonnay vines on the site of the original vineyard that he and his family purchased in March 1944. The first grapes from this vineyard were harvested in March 1993, the year following Maté's death. The resulting wine was released in November 1994 to coincide with the 50th Anniversary of the Brajkovich family's arrival at Kumeu River.



WINEMAKER:	Michael Brajkovich MW
VARIETAL COMPOSITION:	100% Chardonnay
AGE OF VINES:	15 years
FERMENTATION:	Indigenous yeast
BARREL AGING:	100% for 12 months
BOTTLED:	March 2005
CASE PACK:	12/750ml bottles
TOTAL PRODUCTION:	1,000 cases
IMPORTED INTO U.S.:	300 cases
ALCOHOL:	13.5%
TARTARIC ACID:	6.5 g/L
RESIDUAL SUGAR:	1.6 g/L



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

The Maté's Vineyard Chardonnay is 100% hand-harvested and whole-cluster pressed.

The 2004 vintage sees the continuation of the "Maté's" style of Chardonnay with its lifted sweet fruit aroma that is akin to pears. On the palate there is extra concentration and length of flavor.

