2016 Kumeu River Estate Chardonnay



Vineyards

Kumeu River Chardonnay is drawn from six different vineyard sites in the Kumeu Region. We are particularly careful in selecting only the very best grapes from these vineyards for our Kumeu River Estate label.

Vineyard Region: Kumeu, Auckland

Cultivation: Sustainable

 Size:
 10 hectares (24.7 acres)

 Vine Age:
 Varies between 7–20 years

 Clones:
 15, 6, 1066, 548, 121, 134

Soil: Clay loam

Elevation: 45 meters (147 feet)

Exposure: North facing Training: Lyre and VSP

Harvest Dates: March 15–30, 2016

Yields: 4.5 tons/acre

Brix: 22°

Technical Information

Varietal Composition: 100% Chardonnay

Vinification: Hand harvested

Whole-bunch pressed

Indigenous-yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months maturation in barrel

Alcohol: 14%

TA: 5.6 g/L pH: 3.21

Tasting Notes

Hand harvesting in a vintage like 2016 is crucial in maintaining the standard of the Estate Chardonnay that we have set for this wine. The nose is immediately fragrant and peachy with a touch of mealiness. The texture 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.

