

## 2018 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.

<i>Vineyard Region:</i>	Kumeu, Auckland
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	10 hectares (24.7 acres)
<i>Vine Age:</i>	Varies between 7–20 years
<i>Clones:</i>	15, 6, 1066, 548, 121, 134
<i>Soil:</i>	Clay loam
<i>Elevation:</i>	45 meters (147 feet)
<i>Exposure:</i>	North facing
<i>Training:</i>	Lyre and VSP
<i>Yields:</i>	4.54 tonne/acre
<i>Brix:</i>	20.82°

### Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Hand harvested Whole-bunch pressed Indigenous-yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months maturation in barrel

### Tasting Notes

The 2018 vintage was warm but with some weather episodes during harvest. This made hand harvesting crucial in maintaining the high standards for the Estate Chardonnay that we have established for this wine over decades. 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.