

# UMEU R CHARDONNAY

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"If you can taste history, duty, and family pride in a glass, it's there in the Kumeu River Chardonnays...now producing some of New Zealand's greatest Chardonnays, not to mention the world's."

-Lisa Perrotti-Brown, M.W., Robert Parker's The Wine Advocate

# KUMEU RIVER

### KUMEU RIVER 2017 VILLAGE 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**

Produced from hand harvested grapes grown in Kumeu and Hawkes Bay, much of this wine is fermented in French oak barriques, with a minimal amount done in stainless steel tanks. The barrel fermentation provides some richness but very little oak in influence. Combined with the tank fermentation this allows the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess.

### **KEY SELLING POINTS**

- Winemaker Michael Brajkovich became New Zealand's first member of the prestigious Institute of Masters of Wine, London
- The winery has been testing and championing screw cap closures for close to 20 years
- Winery has gone on to become the globally recognized benchmark for non-Burgundy produced Chardonnay
- All Kumeu River wines are hand-harvested, whole bunch pressed and demonstrate exclusive use of indigenous yeast fermentation
- Kumeu River represents a Burgundy-influenced style of Chardonnay that features exclusive use of indigenous yeasts, extended lees aging and malolactic fermentation an old-world style of classic French wine making that results in wines that are lighter, more refined and designed to age in bottle
- 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, 19% tank fermentation, 81% barrel fermentation



WILSON DANIELS