





"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 2018 VILLAGE PINOT NOIR

## **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**

In April 2017, Kumeu River took possession of a vineyard at Rays Road in Hawkes Bay that was already planted with Sauvignon Blanc, Chardonnay and Pinot Noir. The vineyard soil is wind-blown clay loess over limestone, so they were particularly keen to see how these varieties performed. 2018 was the first vintage from Rays Road and the Pinot Noir provided the most exciting potential.

#### **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% Pinot Noir | Vineyard Region: Rays Road, Raukawa, Hawkes Bay

Vinification: 100% hand harvested, 100% de-stemmed then crushed, indigenous yeast fermentation, 2 weeks total cuvaison, twice daily remontage, 7 months maturation in tank

