



# KUMEU RIVER

## 2018 ESTATE 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

Kumeu River Estate Chardonnay is drawn from six different vineyard sites in the Kumeu Region. The wine is fermented in 100% French oak barriques and spends 11 months maturing in barrel. 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.

### 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, 100% barrel fermentation



## WINEENTHUSIAST

*"Within Kumeu's wide range of Chardonnays (after all, this far northern winery has carved its reputation on the variety), its estate wine is the one to go for if drinking young, although it will continue to blossom over the next five to seven years. Exceptionally food-friendly, it offers all the length and class of the upper-tier wines, but with more upfront appeal in the form of bright citrus and pear fruit, white spice and honey. Like with its brethren, the palate stars in the show with texture and acidity striking a graceful balancing act, and with oak taking a back seat."*

- Christina Pickard, March 18, 2020



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