

KUMEU RIVER

2018 Kumeu River Hunting Hill Chardonnay



Hunting Hill Vineyard

Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Mate's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. Hunting Hill was replanted in 2000 and is now even better than before, giving beautifully ripe fruit with a distinctive mealy minerality.

<i>Vineyard Region:</i>	Hunting Hill, Kumeu, Auckland
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	3.37 hectares (8 acres)
<i>Vine Age:</i>	Planted 2000
<i>Clones:</i>	15
<i>Soil:</i>	Clay loam
<i>Elevation:</i>	100 meters (328 feet)
<i>Exposure:</i>	North facing but sloping slightly to Southwest
<i>Training:</i>	Lyre
<i>Yields:</i>	2.7 tonne/acre
<i>Brix:</i>	23°

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 Chardonnays from 2018 are supple and approachable and this makes the typically fragrant Hunting Hill very pretty, with its lemon/lime blossom aromas and hint of orange. The palate has a supple texture and lingering flavour which provides a long finish, and it has a salty, mineral tang on the end. As with previous vintages of Hunting Hill we expect this to drink well for 6 – 8 years.