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"A very vibrant, fresh nose with attractive peach and melon aromas, as well as fresh florals, leading to a palate that has pure, fleshy pear, peach and melon flavors. Drink now. Screw cap."

- James Suckling, November 2020

KUMEU RIVER

KUMEU RIVER 2019 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

This is a wine where we always have a bottle in the fridge. The perfect aperitif Chardonnay this wine also goes very well with all types of seafood. Fermented 80% in old French oak barriques, and 20% in stainless steel tanks there is very little oak influence on either nose or palate. This has allowed the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach.

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 Chardonnay produced outside of Burgundy
- 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, 55% tank fermentation; 45% barrel fermentation

