

# 2021 Kumeu River Coddington Chardonnay

## Coddington Vineyard

This wine is produced from a vineyard previously owned by Tim and Angela Coddington whose grapes have contributed to the blend of Kumeu River Estate Chardonnay since 1998. It is a vineyard that produces very rich and unctuous Chardonnay that we have long believed could make an excellent single vineyard wine. In 2006 we decided to give Coddington single vineyard status to reflect this vineyard's unique character.

<i>Vineyard Region:</i>	Coddington Vineyard, Kumeu, Auckland
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	1.8 hectares (4.4 acres)
<i>Vine Age:</i>	Planted 1994
<i>Clones:</i>	15
<i>Soil:</i>	Clay
<i>Elevation:</i>	Approximately 100 meters (328 feet)
<i>Exposure:</i>	North
<i>Training:</i>	VSP

## Vintage Notes

The winter of 2020 was relatively mild and dry. Spring came early, but there were frosts to contend with, one in particular causing damage to many of our Kumeu vineyards. Flowering took place well ahead of normal, and it was obvious that the season would be very early this year. The growing season rainfall was only sporadic, maintaining the dry conditions, and the temperatures were moderately warm. These relatively cool to warm, and dry conditions allowed for slow grape maturation, and the development of excellent fruit aromas and flavors. Harvest was completed by 9 March, about 3 weeks ahead of usual. In Kumeu the frost damage had lowered yields by 30-40%, but the overall quality was exceptional.

## Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Hand harvested   Whole-bunch pressed   Indigenous-yeast fermentation French oak barrels, 25% new oak   100% barrel fermentation 100% malolactic fermentation   11 months maturation in barrel
<i>Alcohol:</i>	13.5%

## Tasting Notes

2021 was frost affected, reducing yield, which makes this Coddington even more peachy and luscious than usual. The single-vineyard Coddington wine is richly ripe in the yellow peach and apricot spectrum, with a background of toasted oak and caramelized hazelnut. It is the biggest style in our range, and satisfyingly rich as such, but also nicely balanced with its acidity.

