

KUMEU RIVER

2023 KUMEU RIVER VILLAGE CHARDONNAY



WINERY

Family owned and operated since 1944 by the Brajkovich family, Kumeu River was one of the early pioneers in Auckland, New Zealand and helped establish its reputation as a world-class wine region. Kumeu River has gone on to become a globally recognized, benchmark producer of Chardonnay.

WINE

Produced from grapes grown in Kumeu and Hawkes Bay, this wine undergoes partial barrel fermentation which provides some richness but very little oak influence. Barrel fermentation combined with stainless steel tank fermentation allows 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. The moderate alcohol level of 12.5% gives this wine freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshing cleansing finish. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.

VINEYARDS

Produced from grapes grown in the regions of Kumeu and Hawkes Bay. The vineyard area between both regions covers 14 hectares. The vines were planted between 1989 - 2016.

VINTAGE NOTES

The 2023 Vintage was a tricky vintage with lower ripeness levels where careful selection was crucial. As a result the quantity produced was over 30% less than the 2022 vintage. Our own Rays Road vineyard in Hawkes Bay made up 88% of the final blend which gives the wine a distinct limestone edginess.

WINEMAKING

The wine undergoes indigenous yeast fermentation and complete malolactic fermentation. A majority (84%) of the wine is fermented in neutral, 5+ year old barrels while the remaining 16% is fermented in stainless steel tank, followed by 10-12 months aging in stainless steel.

TASTING NOTES

This wine has some richness but very little oak influence showing through. Vibrant fruit leads with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach. The predominate sourcing from Hawke's Bay gives the wine a distinct limestone edginess. Moderate alcohol provides freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshing cleansing finish.

VINEYARD

Region:	New Zealand
Appellation:	88% Hawkes Bay; 22% Kumeu
Soil:	Clay soils in Kumeu; Limestone soils in Hawke's Bay
Age:	Planted between 1989 - 2016
Eco-Practices:	Sustainable; Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	Fermentation conducted in neutral barrels followed by aging for 10-12 months in stainless steel tanks.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%