



Kumeu River Village Chardonnay 2014

Vineyard Region

Kumeu, Auckland

Vinification

- Hand harvested
- Whole-bunch pressed
- Indigenous yeast fermentation
- 75% Tank Fermentation
- 25% Barrel Fermentation
(old barrels)
- 100% malo-lactic fermentation

Winemaker

Michael Brajkovich MW

The 2014 vintage in Kumeu was warm and dry and produced wonderfully ripe Chardonnay grapes with great intensity of fruit and finesse across all of our vineyards.

This wine was fermented 25% in old French oak barriques, and 75% in stainless steel tanks, so 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.

The weighty mid-palate also shows peachy ripeness along with crisp acid minerality that gives the wine a refreshing cleansing quality. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.