



Kumeu River Coddington Vineyard Chardonnay 2018

This wine is produced from a vineyard 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.

Usually the most flamboyant wine when young, the 2018 Coddington has the typical ripe peach and rich nature on the nose. The palate is beautifully forward with a supple approachability that is common with the 2018 Chardonnays. The wine has density, concentration and luscious creaminess we expect from Coddington and while this makes the wine easy to drink at this early stage no doubt it will take on lovely bottle age as it has done with previous vintages.

Hand harvested. Whole-bunch pressed. Indigenous yeast fermentation 100% barrel fermentation 100% malo-lactic fermentation 11 months maturation in barrel.

"With a savory, struck match undercurrent, Coddington Chardonnay has a core of lemons, fresh grapefruit and yuzu with a touch of pineapple. Medium bodied and still quite tightly wound at this youthful stage, it gives and refreshing acid backbone throughout the long finish. It should age beautifully over the next 6-8 years+."

- Lisa Perrotti-Brown, Robert Parker's Wine Advocate.