



Kumeu River Hunting Hill Vineyard Chardonnay 2018

Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Maté's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. Hunting Hill was replanted in 2000 and is now even better than before, giving beautifully ripe fruit with a distinctive, mealy minerality.

The Chardonnays from 2018 are supple and approachable and this makes the typically fragrant Hunting Hill very pretty, with its lemon/lime blossom aromas and hint of orange. The palate has a supple texture and lingering flavour which provides a long finish, and it has a salty, mineral tang on the end. As with previous vintages of Hunting Hill we expect this to drink well for 6 – 8 years.

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

"The voluminous yet weightless 2016 Hunting Hill Chardonnay continues this bottling's successful run of vintages. Hints of roasted cashew accent tropical fruit, but thanks to a zesty line of citrusy acids, the wine powers forward without ever seeming overly broad or heavy. It simply coats the mouth with a stunning array of complex flavors, lingering gently on the finish."

- Joe Czerwinski, Robert Parker's Wine Advocate.