



Kumeu River Rays Road Vineyard Chardonnay 2018

Rays Road is Kumeu River's new vineyard site in Hawkes Bay. This limestone hillside is at 180 m altitude, with a northerly aspect. It is dry-farmed to yield high quality grapes for wine under the Rays Road name for our Kumeu River label. This Chardonnay was hand-harvested, whole bunch pressed and fermented with wild yeast in older French Oak barrels to give a wine that is zesty and fragrant, with mineral complexity that is very true to its site.

All of our Chardonnay from 2018 is supple and approachable but the limestone soils of this vineyard give us quite a different expression to the vineyards we have in Kumeu. The wine is fragrant and flinty with a hint of pink grapefruit. The palate is supple but with a limestone edge that is piercing and lingering. It will be interesting to see how this wine develops but we fully expect to see it improve with bottle age along the same lines as the other Kumeu River wines.

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

"A lovely wine, expressive, balanced and varietal showing off all the hallmarks of Kumeu River Chardonnay this wine has a purity of fruit, generous weight, is balanced fresh and well made. With just a whisper of oak the ore of this wine centers on the flavours of pear and peach, a hint of tropical fruit and citrus. Balanced with medium length. Drink now and through 2022"

- Cam Douglas, Master Sommelier.