



## **Kumeu River Coddington Chardonnay 2019**

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.

### Winemaker's Notes

The 2019 vintage was exceptional and has produced sensational Chardonnay across the board. The single-vineyard Coddington wine is strongly coloured and richly ripe in the yellow peach and apricot spectrum, with a background of toasted oak and caramelised hazelnut. It is the biggest style in our range, and satisfyingly rich as such, but also nicely balanced with its acidity.

### Vinification

Hand harvested

Whole-bunch pressed

Indigenous yeast fermentation 100% barrel fermentation 100% malo-lactic fermentation 11 months maturation in barrel

Drink with: Pasta, Chicken, Seafood, Friends

Kumeu River Coddington Chardonnay "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.