



Hunting Hill Chardonnay 2019

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.

Winemaker's Notes

The 2019 vintage was exceptional and produced sensational Chardonnay across all vineyards. Hunting Hill is very distinctive in its terroir typicity, with piercing lemon/lime fruit lift and florality on the nose, richness and volume in the mouth followed by lingering acidity and minerality on the finish. This is an absolute classic example of how great the Chardonnay grape can be: A beautifully powerful, yet elegant and complex wine with long term aging ability

Vinification

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

Drink with: Seafood, Pasta, Chicken, Risotto

Kumeu River Hunting Hill Chardonnay "Fantastic bouquet - captivating with great depth and complexity, pure and definitive. Flavours of peach and ripe, fleshy apricot, meyer lemon zest and cashew, oak spices and rose-skinned apple. This package then repeats again and again. Contrasting acidity to the pure fruit core, a light saline note adding complexity and charm. Persistent flavours, lengthy finish, complex and urgent. A fantastic wine, ready for the cellar. Best drinking from late 2021 through 2026+" **98 Points** Cameron Douglas MS