



## 2021 Kumeu River Coddington Chardonnay

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 2021 vintage completes a trilogy of outstanding vintages. The 2021 was frost affected, reducing yield, which makes this Coddington even more peachy and luscious than usual. The single-vineyard Coddington wine is 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

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*"Coddington is my pick of the two 'Premiers Crus' not least because it is seamless, refined and already completely integrated. This is a sensual wine with wonderful texture and refinement. Sometimes Coddington looks a little light and feeble, by comparison to HH and Maté's but in 2020 it is a shimmering beauty. In value terms, you are still only matching up to a low-level Saint-Aubin, so this wine, again, aces it against Burgundian competition. **18/20***

- Matthew Jukes - 14 July 2021