



2021 Kumeu River Rays Road Chardonnay

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.

Winemaker's Notes: With the 2021 vintage Rays Road produced very concentrated and rich fruit from this unique site. With new clonal plantings of Chardonnay in their second year of production, we were able to blend some extra ripeness and richness with the fresh limestone vibrancy of the existing vines. The result is an exciting Rays Road Chardonnay showing white flowers and lemon on the nose, with rich texture and vibrant acidity on the palate. This wine is a terrific addition to the Kumeu River range and we are now seeing the quality advance that we were expecting from this site.

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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*" A new wine in the line-up and it pleases me greatly to see that it comes from Hawke's Bay. I adore Hawke's Bay Chardonnay and I can certainly see why these coolish climate kings have chosen to seek more fruit and also more challenges in this part of Kiwiland. I love Rays road. Classy, layered and complete this is a very different take on this grape from the remainder of the portfolio, given that the rest come from Kumeu (north of Auckland). There is a distinct beginning, middle and end here, which is often a challenge in a new wine and particularly I love the acid line and elegance on the finish. " **18/20***

Matthew Jukes - 14 July 2021