



## Kumeu River Village Chardonnay 2021

This is a wine where we always have a bottle in the fridge. The perfect aperitif Chardonnay, it's a wine that pairs very well with all types of seafood. Fermented 40% in old French oak barriques, and 60% in stainless steel tanks there is very little oak influence on either nose or palate. This has allowed the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach.

### Winemaker's Notes

The weighty mid-palate also shows peachy ripeness along with crisp acid minerality that gives the wine a refreshing cleansing quality. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.

### Vinification

Indigenous yeast fermentation 100% malo-lactic fermentation 60% Tank Fermentation 40% Barrel Fermentation (5 year old + French oak barriques) 58% Hawkes Bay 42% Kumeu

### Drink with

- Seafood
- Pasta
- Chicken
- Risotto

### Kumeu Village Chardonnay

*The first vintage of Village Chardonnay I tasted was from the 2002 vintage and it has been my "house Chardonnay" ever since.*

Bob Campbell - MW