



Kumeu Village Chardonnay 2022

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 67% Tank Fermentation 33% Barrel Fermentation (5 year old + French oak barriques) 55% Hawkes Bay 45% Kumeu.

Drink with

- Seafood
- Pasta
- Chicken
- Risotto

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)