

# KUMEU RIVER

## 2023 KUMEU RIVER ESTATE CHARDONNAY



### WINERY

Family owned and operated since 1944 by the Brajkovich family, Kumeu River was one of the early pioneers in Auckland, New Zealand and helped establish its reputation as a world-class wine region. Still family owned and run, Kumeu River continues to pioneer new frontiers: winemaker Michael Brajkovich became New Zealand's first member of the prestigious Institute of Masters of Wine, London.

### WINE

Estate Chardonnay is the best expression of the Kumeu region's unique microclimate and its impact on the vineyards, creating a distinct, elegant and focused style of Chardonnay.

### VINEYARDS

The Kumeu River Chardonnay is drawn from six different vineyard sites in the Kumeu Region. We are particularly careful in selecting only the very best grapes from these vineyards for our Kumeu River Estate label.

### VINTAGE NOTES

Everything looked good for vintage until January 27, when we received 260mm of rain in 12 hours, causing flash flooding. There was minimal vineyard damage, and water in the cellar for about an hour. The main issue was the heavy rain just 4 weeks before harvest. Downy mildew became a major problem as we couldn't spray the vineyards, and any protection was washed off. By the time we harvested some

Chardonnay vineyards, they were defoliated. Like in Kumeu, we had to harvest earlier than usual, but the wines still have the typical zesty minerality.

Everything was hand-harvested, ensuring only high-quality fruit made it to the presses. We used no new oak for fermentation, but with a small vintage, the proportion of 1 and 2-year-old barrels was higher than usual, giving the oak feel similar to a normal vintage.

A few weeks after vintage, the wines in the cellar looked very good, though lighter in texture than the previous 4 vintages. The encouraging aspect of 2023 is that the individual vineyard terroir characters are shining through strongly, still giving a strong sense of place and vineyard character.

### WINEMAKING

Fruit is hand harvested, Whole-bunch pressed and then crushed. The wine undergoes indigenous yeast fermentation. After malolactic fermentation is complete, the wine is then matured for 11 months in French oak.

### TASTING NOTES

The wine begins with a fragrant lemon aroma with hint of white peach. The palate silky and balanced with a lovely citrus finish.

### VINEYARD

Region:	New Zealand
Appellation:	Kumeu
Soil:	Clay Loam
Age:	Planted 1989 - 2016
Eco-Practices:	Sustainable; Vegan
Clones:	15, 6, 1066, 548, 121, 134

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	This wine was matured for 11 months in French Oak.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%