

2022 Kumeu Village Chardonnay



Vineyard Region

Kumeu, Auckland & Hawkes Bay

Vineyard area covering 14 hectares

Vines planted between 1989-2016

Winemaker

Michael Brajkovich, MW

Technical Information

Varietal Composition: 100% Chardonnay

Vinification: Hand-Harvested
Indigenous-yeast fermentation
100% malolactic fermentation

67% stainless steel tank fermentation

33% barrel fermentation (5 year old + French oak barriques)

Alcohol: 13%

Tasting Notes

This wine is made from grapes grown in Kumeu and Hawkes Bay. It was fermented in a mix of old French oak barriques (33%) and stainless steel tanks (67%). The barrel fermentation adds some richness but little oak flavor, while the tank fermentation allows the vibrant fruit to shine through. The wine has lively lime and lemon aromas, a flinty, mineral edge, and hints of fig and white peach.

The 2022 Vintage was another good year, with Hawkes Bay fruit making up 55% of the final blend. Our own Rays Road vineyard provided fruit for the blend, giving the wine an extra limestone edge. The mid-palate is weighty with peachy ripeness and crisp acidity that gives the wine a refreshing, cleansing quality. This wine is enjoyable as an aperitif, and even better when paired with fish and shellfish.