

KUMEU RIVER

2024 KUMEU RIVER VILLAGE 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. Kumeu River has gone on to become a globally recognized, benchmark producer of Chardonnay.

WINE

Produced from grapes grown in Kumeu and Hawkes Bay, this wine undergoes partial barrel fermentation which provides some richness but very little oak influence. Barrel fermentation combined with stainless steel tank fermentation allows 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. The citrus elements of Chardonnay shine through with a refreshing cleansing finish.

VINEYARDS

Produced from grapes grown in the regions of Kumeu and Hawkes Bay. The vineyard area between both regions covers 14 hectares. The vines were planted between 1989 - 2016.

VINTAGE NOTES

The 2024 Vintage yielded outstanding quality in both Kumeu and Hawkes Bay, with beautiful fruit aromas, flavors, and concentration. The final blend for 2024 vintage is 50% from Kumeu and 50% from Hawke's Bay.

WINEMAKING

The wine undergoes indigenous yeast fermentation and complete malolactic fermentation. 30% of the wine is fermented in neutral, 5+ year old barrels while the remaining 70% is fermented in stainless steel tank.

TASTING NOTES

The 2024 Vintage yielded outstanding quality in both Kumeu and Hawkes Bay, with beautiful fruit aromas, flavors, and concentration. Our own Rays Road vineyard in Hawkes Bay contributed to the final blend, imparting a distinctive limestone edginess. The moderate alcohol level of 13.0% provides freshness with a lovely flinty texture. Citrus elements of Chardonnay shine through, culminating in a refreshingly crisp acid finish. This wine is delightful as an apéritif and even better when paired with seafood.

VINEYARD

Region:	New Zealand
Appellation:	New Zealand
Soil:	Clay soils in Kumeu; Limestone soils in Hawke's Bay
Size:	14 hectares (35 acres)
Age:	Planted between 1989 - 2016
Eco-Practices:	Sustainable; Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	Fermentation and aging conducted in a mix of neutral, 5+ year old barrels and stainless steel tank.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%