

2022 Kumeu River Coddington Chardonnay

Coddington Vineyard

This wine is produced from a vineyard previously owned by Tim and Angela Coddington whose grapes have contributed to the blend of Kumeu River Estate Chardonnay since 1998. It is a vineyard that produces very rich and unctuous Chardonnay that we have long believed could make an excellent single vineyard wine. In 2006 we decided to give Coddington single vineyard status to reflect this vineyard's unique character.

<i>Vineyard Region:</i>	Coddington Vineyard, Kumeu, Auckland
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	1.8 hectares (4.4 acres)
<i>Vine Age:</i>	Planted 1994
<i>Clones:</i>	15
<i>Soil:</i>	Clay
<i>Elevation:</i>	Approximately 100 meters (328 feet)
<i>Exposure:</i>	North
<i>Training:</i>	VSP

Vintage Notes

The 2022 vintage was excellent due to favorable weather conditions. The winter of 2021 was mild and wet, and the spring growth was lush and rapid. Flowering was ahead of usual, indicating another early harvest. Dry weather in January and February provided ideal conditions for the development of aroma and flavor. The Chardonnay wines, particularly the Single Vineyards, are shining examples of the Kumeu style, highlighting individual personalities.

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Hand harvested Whole-bunch pressed Indigenous-yeast fermentation French oak barrels, 25% new oak 100% barrel fermentation 100% malolactic fermentation 11 months maturation in barrel
<i>Alcohol:</i>	13.5%

Tasting Notes

The 2022 Coddington is beautifully ripe in the yellow peach and apricot spectrum, with a background of toasted oak and caramelised hazelnut. It is the biggest style in our range, and satisfyingly rich as such, but also nicely balanced with its acidity.

