

# KUMEU RIVER

## 2022 KUMEU RIVER VILLAGE PINOT NOIR



### WINERY

Kumeu River, one of the first wineries in Auckland, New Zealand, helped establish the reputation of Kumeu as a world-class wine region. Founded in 1944 by the Brajkovich family, immigrants from Croatia, the estate has grown and flourished over the years through the dedication to producing benchmark-quality Chardonnay and Pinot Noir, influenced heavily by Burgundy.

### WINE

Village Pinot Noir is produced from grapes grown in both Kumeu and Hawke's Bay. The Brajkovichs have been farming the land in Kumeu for the past 80 years and have focused in on specific sites that are ideally suited to Pinot Noir. The vineyard in Rays Road, Raukawa was established in 2008 as a joint venture between Trinity Hill and Pascal Jolivet from Sancerre, France. Kumeu River purchased the vineyard in full in 2017. The Pinot Noir was planted in 2008 with a variety of superior clones.

### VINEYARDS

A blend of fruit from both Kumeu and Hawke's Bay vineyards. Kumeu is a sub-region of the Auckland wine district. Despite being situated well north of New Zealand's other viticultural regions, Kumeu's climate is kept cool due to its close proximity to the Tasman Sea, just 20 kilometers (nearly 12.5 miles) to the west, and the Pacific Ocean 30 kilometers (18.6 miles) to the east. These two large bodies of water generate clouds, keeping peak summer temperatures below 30 degrees Celsius (86 degrees Fahrenheit). Kumeu vineyards are comprised

of predominantly clay soil overlying a sandstone base. Hawke's Bay is one of New Zealand's warmest winegrowing regions. The Brajkovichs are very excited about the land in their Hawke's Bay vineyard as it is predominantly based on limestone soils and significantly more elevated than most vineyards in Hawke's Bay.

### VINTAGE NOTES

The 2022 vintage was excellent due to favorable weather conditions. The winter 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.

### WINEMAKING

The grapes are 100% hand-harvested at optimal ripeness and fully de-stemmed before a gentle crush. Fermentation is initiated by indigenous yeasts, with a total cuvaision of approximately two weeks. Extraction is managed through twice-daily remontage to ensure gentle yet effective tannin and color development. The wine is matured for 7 months in tank to preserve purity of fruit and varietal expression.

### TASTING NOTES

The wine displays a bright cherry red, burgundy color with lifted red fruit aromas. On the palate the wine is cool, round and fruity with a nice hint of chalky tannin that keeps the wine dry and refreshing.

### VINEYARD

Region:	New Zealand
Appellation:	70% Hawke's Bay, 30% Kumeu
Soil:	Clay soil in Kumeu; clay loess over limestone in Hawke's Bay
Eco-Practices:	Sustainable; Vegan

### WINEMAKING

Varietals:	100% Pinot Noir
Aging:	7 months maturation in stainless steel tank

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%