

2022 Rays Road Chardonnay



Rays Road Vineyard

Rays Road is Kumeu River's vineyard site in Hawkes Bay that was purchased in 2017. This limestone hillside is at 180 m altitude, with a northerly aspect. It is dry-farmed to yield high quality grapes for wine under the Rays Road name for our Kumeu River label. This Chardonnay was hand-harvested, whole bunch pressed and fermented with wild yeast in older French Oak barrels to give a wine that is zesty and fragrant, with mineral complexity that is very true to its site.

<i>Vineyard Region:</i>	Hawkes Bay, North Island
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	19 acres
<i>Vine Age:</i>	4-13 years
<i>Clones:</i>	95, 15, 548
<i>Soil:</i>	Limestone
<i>Elevation:</i>	180 meters
<i>Training:</i>	VSP 2.2m x 1.5m

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 100% barrel fermentation 100% malolactic fermentation 11 months maturation in barrel
<i>Alcohol:</i>	12.5%

Tasting Notes

The 2022 vintage of Rays Road yielded clean and ripe fruit from this distinctive site. The outcome is an exciting Rays Road Chardonnay that has notes of white flowers and lemon on the nose, with a rich texture and lively acidity on the palate.