KUMEU RIVER



2024 KUMEU RIVER RAYS ROAD CHARDONNAY

WINERY

Kumeu River, one of the first wineries in Auckland, New Zealand, helped establish the reputation of Kumeu as a word-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, influenced heavily by Burgundy (and often confused as such in blind tastings). Its array of single-vineyard Chardonnays represents some of the finest examples of this grape anywhere in the world, the Côte d'Or included.

WINE

Rays Road is one of Kumeu River's 4 single vineyard Chardonnays. This wine is produced from Kumeu River's only single vineyard located outside of the region of Kumeu. They purchased the Rays Road vineyard in 2017, which was established in 2008 by Pascal Jolivet from Sancerre, France and Trinity Hill of New Zealand.

VINEYARDS

Rays Road is Kumeu River's only single vineyard located outside the region of Kumeu, purchased in 2017. This limestone hillside in the Hawke's Bay wine region is at 180 m altitude, with a northerly aspect. The site is quite exposed to the elements but these conditions seem to perfectly challenge the vines. It is dry-farmed to yield high quality grapes for wine under the Rays Road designation.

VINTAGE NOTES

The 2024 season in Hawke's Bay was excellent and began with even budburst and ideal conditions, though a brief cold, wet spell during flowering reduced yields. Warm, dry weather followed, with temperatures staying below 84°F, allowing steady ripening and great flavor development. Harvest ran smoothly from February 8 to March 16, with minimal rain and pristine, hand-picked fruit, delivering excellent quality.

WINEMAKING

Fruit was hand-harvested, whole bunch pressed and fermented with indigenous yeast in older French Oak barrels. After malolactic fermentation is complete, the wine is then matured for a further 11 months in French oak barrels.

TASTING NOTES

This Rays Road Chardonnay shows greater depth, texture, and concentration than previous years, with peachier aromas alongside its signature flint and zesty limestone notes—highlighting its potential as a top Chardonnay site.

VINEYARD

Region: New Zealand

Appellation: Hawke's Bay
Soil: Limestone

Age: Planted 2008 - 2017

Exposure: North

Trellis: VSP

Clones: 95, 15, 548

Eco-Practices: Sustainable; Vegan

WINEMAKING

Varietals: 100% Chardonnay

Aging: 11 months in used French oak barrels

TECHNICAL DETAILS

Yeast: Indigenous Alcohol: 13.5%

