

KUMEU RIVER



2025 ESTATE CHARDONNAY, KUMEU

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, 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

Estate Chardonnay is the best expression of the Kumeu region's unique microclimate and its impact on the vineyards, creating a distinct, elegant and focused style of Chardonnay.

VINEYARDS

The Kumeu River Estate Chardonnay is drawn from six different vineyard sites in the Kumeu Region. The appellation of Kumeu maintains a uniquely cloud-covered, maritime climate lending longer, even ripening that deliver precision, freshness, and age worthy Chardonnay.

VINTAGE NOTES

Vintage 2025 was an outstanding season for Kumeu River, marked by warm, dry conditions, moderate yields and a welcome return to normal harvest volumes after two smaller vintages. Temperatures remained consistently warm throughout the growing season, with only two peaks above 82°F, creating ideal conditions for the development of fruit aroma, flavor and concentration. The dry conditions and balanced yields contributed richness and texture across the wines. The single vineyard Chardonnays displays strong site expression while Pinot Noir continues to improve.

WINEMAKING

Fruit is hand harvested, whole-bunch pressed and then crushed. The wine undergoes indigenous yeast fermentation in French oak barrels. After malolactic fermentation is complete, the wine is then matured for a further 11 months in French oak.

TASTING NOTES

The 2025 vintage delivered an excellent Estate Chardonnay, with warm, dry conditions producing rich, concentrated fruit. Fragrant and toasty on the nose, the palate is peachy, layered, and balanced by refreshing acidity. Layered and complex this wine is quite delicious now but will no doubt benefit from bottle age as have its predecessors.

VINEYARD

Region:	New Zealand
Appellation:	Kumeu
Soil:	Clay Loam
Age:	Planted 1989 - 2016
Eco-Practices:	Sustainable; Vegan
Clones:	15, 6, 1066, 548, 121, 134

WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months in French oak barrels; 20% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.6%