

KUMEU RIVER

2025 KUMEU RIVER VILLAGE CHARDONNAY

WINERY

Family owned and operated since 1944 by the Brajkovich family, Kumeu River was one of the early pioneers in Auckland, New Zealand and helped establish its reputation as a world-class wine region. Kumeu River has gone on to become a globally recognized, benchmark producer of Chardonnay.

WINE

Produced from grapes grown in Kumeu and Hawkes Bay, this wine undergoes partial barrel fermentation which provides some richness but very little oak influence. Barrel fermentation combined with stainless steel tank fermentation allows the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach. The citrus elements of Chardonnay shine through with a refreshing cleansing finish.

VINEYARDS

A blend of fruit from Kumeu and Hawke's Bay vineyards. Kumeu, a cool sub-region of Auckland, is moderated by the Tasman Sea (12.5 miles west) and the Pacific Ocean (18.6 miles east), keeping summer highs below 86°F. Its vineyards feature clay soils over sandstone. Hawke's Bay, one of New Zealand's warmest regions, contributes fruit from elevated, limestone-based sites highly prized by the Brajkovich family.

VINTAGE NOTES

The 2025 vintage enjoyed an excellent growing season and a dry harvest, yielding wines of outstanding quality. Warm, steady weather fostered balance and purity of flavor, while dry conditions and moderate yields added richness and texture. After two smaller harvests, yields returned to normal, and the Chardonnays from both regions display remarkable site character.

WINEMAKING

The wine undergoes indigenous yeast fermentation and complete malolactic fermentation with 38% of the wine fermented in neutral, 5+ year old barrels while the remaining 62% is fermented in stainless steel tanks.

TASTING NOTES

The 2025 vintage provided outstanding quality, both in Kumeu and Hawkes Bay, with beautiful fruit aroma, flavor and concentration. The Rays Road vineyard in Hawkes Bay gives the wine a distinctive limestone edginess. The moderate alcohol level gives freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshingly crisp acid finish.



VINEYARD

Region:	New Zealand
Appellation:	58% Hawke's Bay, 42% Kumeu
Soil:	Clay soils in Kumeu; Limestone soils in Hawke's Bay
Size:	14 hectares (35 acres)
Age:	Planted between 1989 - 2016
Eco-Practices:	Sustainable; Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	Fermentation and aging in a mix of neutral, 5+ year old barrels and stainless steel tanks

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.3%