

KUMEU RIVER

2025 CODDINGTON 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

This wine is produced from a vineyard previously owned by Tim and Angela Coddington, whose grapes have contributed to the blend of Kumeu River Estate Chardonnay since 1998. The vineyard produces very rich and unctuous Chardonnay, and the Brajkovich family have long believed in the site's potential to make an excellent single vineyard wine. In 2006, they decided to give Coddington single vineyard status to reflect this vineyard's unique character.

VINEYARDS

The Coddington Vineyard site is very sheltered and faces directly north, getting maximum sun and heat, providing fruit with riper flavors than typically achieved in this cool climate region.

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

TASTING NOTES

The 2025 Coddington showcases the vineyard at its best, with aromas of peach and white flowers and a silky, concentrated palate that lingers on the finish. Now over 30 years old, the vineyard is producing wines with immediate appeal, though it will benefit from 4–6+ years of bottle age.

VINEYARD

Region:	New Zealand
Appellation:	Kumeu
Soil:	Heavy clay over sandstone
Age:	Planted 1994
Vineyard Age:	1.8HA (4.44 acres)
Exposure:	Sheltered, North-facing
Clone:	15
Trellis:	VSP
Eco-Practices:	Sustainable; Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months in French Oak barrels; 25% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%