

# KUMEU RIVER



## 2024 KUMEU RIVER CODDINGTON CHARDONNAY

### 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

The Coddington Vineyard was the lowest yielding of all the Kumeu vineyards in 2024. The 2024 season 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 French Oak barrels. After malolactic fermentation is complete, the wine is then matured for 11 months in French oak barrels.

### TASTING NOTES

The extra concentration and texture that low yields bring has enhanced the typically rich and peachy nature of this vineyard. With beautiful aromas of peach and white flowers the Coddington has a silky concentrated palate that lingers for a long time on the finish.

### 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:	13.5%