

KUMEU RIVER

2024 KUMEU RIVER HUNTING HILL 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

Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Maté's Vineyard, it is named after the hillside farmland where Maté Brajkovich used to hunt rabbits and pheasants for the home kitchen. It was replanted in 2001 and is now even better than before, giving beautifully ripe fruit with a distinctive, mealy minerality.

VINEYARDS

Hunting Hill is one of Kumeu River's four single-vineyard Chardonnays, located across from the winery and just behind Maté's Vineyard. Its heavy clay over sandstone soils feature a unique iron pan layer only 12 inches below

the surface, giving the wines a distinctive, pronounced minerality.

VINTAGE NOTES

The 2024 vintage was a fantastic one for Hunting Hill. Even though the yields were low, the fruit was pristine and beautifully ripe. The 2024 season began with even budburst and ideal conditions, though a brief cold, wet spell during flowering slightly 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.

TASTING NOTES

The aroma of 2024 Hunting Hill is quite reticent in its youth, but you can get glimpses of the typical lemon/lime blossom fragrance and a touch of flintiness. The palate is concentrated and long, showing the density of the low yield.



VINEYARD

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| Region: | New Zealand |
| Appellation: | Kumeu |
| Soil: | Heavy clay over sandstone |
| Age: | Planted 2001 |
| Vineyard Size: | 3.37HA (8.3 acres) |
| Exposure: | North facing but sloping slightly to the South |
| Clone: | 15 |
| Trellis: | Lyre |
| Eco-Practices: | Sustainable; Vegan |

WINEMAKING

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

TECHNICAL DETAILS

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| Yeast: | Indigenous |
| Alcohol: | 14% |