

KUMEU RIVER

2024 KUMEU RIVER MATÉ'S VINEYARD CHARDONNAY



WINERY

Kumeu River, one of the first wineries in Auckland, New Zealand, helped establish the reputation of Kumeu as a word-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

In 1990, Maté Brajkovich reworked the land and planted a new vineyard of Chardonnay vines on the site of the original vineyard that he and his family purchased in March 1944. The first grapes from this vineyard were harvested in March 1993, the year following Maté's death. The resulting wine was released in November 1994 to coincide with celebrations marking the Fiftieth Anniversary of the Brajkovich Family's arrival at Kumeu River.

VINEYARDS

Maté's vineyard is Kumeu River's lowest-lying vineyard and oldest vineyard site. It has a very sheltered position and faces north to the sun. Planted exclusively to the Mendoza clone, this vineyard is affected by grapevine leafroll, resulting in exceptionally low yields and a slower ripening

cycle. The winery values the distinct character this imparts, with the site consistently producing Chardonnay marked by vivid confectionary notes—caramel, candied orange rind, and remarkable intensity.

VINTAGE NOTES

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 old French Oak barrels. After malolactic fermentation is complete, the wine is then matured for 11 months in French oak barrels.

TASTING NOTES

The 2024 Maté's Vineyard Chardonnay shows the density, concentration and length that we expect from a terrific Maté's Vineyard vintage and this year we see an extra crisp lemon acidity. Although still somewhat shy on the nose, with bottle age the full palette of complex aromas and bouquet of this wonderful wine will be gradually and seductively revealed.

VINEYARD

Region:	New Zealand
Appellation:	Kumeu
Soil:	Heavy clay over sandstone
Age:	Planted in 1944; replanted 1990
Vineyard Size:	2.5HA (6 acres)
Exposure:	Sheltered; North-facing
Clone:	Mendoza
Trellis:	Lyre
Eco-Practices:	Sustainable; Vegan

WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months in French oak barrels; 30% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%