

KUMEU RIVER



2024 KUMEU RIVER ESTATE 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

Estate Chardonnay is the best expression of the Kumeu region's unique microclimate and its impact on the vineyards, creating a distinct, elegant and focused style of Chardonnay.

VINEYARDS

The Kumeu River Chardonnay is drawn from six different vineyard sites in the Kumeu Region. The winery is particularly careful in selecting only the very best grapes from these vineyards for the Kumeu River Estate label.

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 is hand harvested, Whole-bunch pressed and then crushed. The wine undergoes indigenous yeast fermentation in French oak barrels. After malolactic fermentation is complete, the wine is then matured for a further 11 months in French oak.

TASTING NOTES

The 2024 vintage gave very low yields combined with excellent summer ripening conditions. The Chardonnay it produced is rich and concentrated and up there with the best Estate Chardonnay we have seen in the past ten years. Beautifully fragrant and toasty on the nose the palate is rich and peachy with the hallmark refreshing acidity expected in the Estate Chardonnay. Layered and complex this wine is quite delicious now but will no doubt benefit from bottle age as have its predecessors.

VINEYARD

Region:	New Zealand
Appellation:	Kumeu
Soil:	Clay Loam
Age:	Planted 1989 - 2016
Eco-Practices:	Sustainable; Vegan
Clones:	15, 6, 1066, 548, 121, 134

WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months in French oak barrels; 20% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%

