

KUMEU RIVER

# 2010 Estate Chardonnay



## Vineyard Region

Kumeu is a sub-region of the Auckland wine district. Despite being situated well north of New Zealand's other viticultural regions, Kumeu's climate is kept cool due to its close proximity to the Tasman Sea, just 20 kilometers (nearly 12.5 miles) to the west, and the Pacific Ocean 30 kilometers (18.6 miles) to the east. These two large bodies of water generate clouds, keeping peak summer temperatures below 30 degrees Celsius (86 degrees Fahrenheit).

## Vineyards

For the 2010 Estate Chardonnay, Kumeu River carefully selected only the very best grapes from six sites with vines ranging in age from 13 to 18 years. The vineyards have a primarily northern exposure with clay soil. The clonal mix includes 15, 121, 124, 131, 95, 8021 and 15.

## Vintage Notes

A spring frost caused a significant loss of fruit, followed by an equally difficult flowering period leading to fewer berries per bunch. As a result, yields were only about 50 percent of normal. Very low rainfall throughout the growing season and lovely, warm ripening conditions towards the end led to a small but beautiful crop of Chardonnay.

## Technical Information

*Varietal Composition:* 100% Chardonnay

*Vinification:* Whole-bunch pressed  
Indigenous yeast fermentation  
100% barrel fermentation  
100% malolactic fermentation  
11 months in barrel

*Production:* 1,600 cases (12/750ml)

## Tasting Notes

The quantity of Estate Chardonnay for 2010 is dramatically lower than previous vintages. Kumeu River usually expects to make 5,000 cases of this wine, but in 2010 there were only 1,600 cases produced.

The wine has remarkable depth and intensity. The nose is immediately luscious and peachy, the texture rich and lingering with a beautiful, bracing acidity on the finish. The wine is delicious now but with this level of concentration and complexity it certainly will be very long-lived.

WILSON DANIELS   
SINCE 1978

Imported by Wilson Daniels | St. Helena, California | [www.wilsondaniels.com](http://www.wilsondaniels.com)