

KUMEU RIVER

2012 Village Chardonnay



Vineyards

<i>Cultivation:</i>	Sustainable
<i>Total Size:</i>	Approximately 12 hectares (29.7 acres)
<i>Vine Age:</i>	Planted 1994-2001
<i>Clones:</i>	6, 15, 96
<i>Soil:</i>	Clay
<i>Elevation:</i>	Approximately 100 meters (328 feet)
<i>Exposure:</i>	North
<i>Training:</i>	Lyre and VSP
<i>Harvest Dates:</i>	March-April
<i>Yields:</i>	4.5 tons/acre
<i>Brix:</i>	21.5°

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	Whole-bunch pressed Indigenous yeast fermentation 25% barrel fermentation 75% tank fermentation 100% malolactic fermentation Aged 11 months in older oak barrels (5 years minimum), then 4-6 months in tank
<i>Production:</i>	7,500 cases (12/750ml)
<i>Alcohol / TA / pH:</i>	13.5% / 5.5g/L / 3.27

Tasting Notes

This wine was fermented in a combination of old French oak barriques (25%) and stainless-steel tanks (75%), so there is very little oak influence on either nose or palate. This has allowed the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess with hints of fig and white peach. The weighty mid-palate also shows peachy ripeness along with crisp acid minerality that gives the wine a refreshing cleansing quality. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.

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