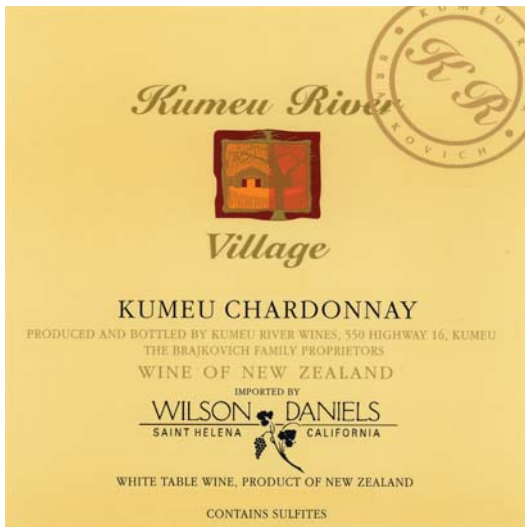


Kumeu River Village

2005 CHARDONNAY

Kumeu River is proud to introduce the Kumeu River Village Chardonnay – an affordable, everyday option to their Kumeu and Maté's Vineyard Chardonnays.



WINEMAKER:	Michael Brajkovich MW
VARIETAL COMPOSITION:	100% Chardonnay
AGE OF VINES:	6–21 years
CLONES:	4, 5, 6
SOILS:	Clay loam
HARVEST DATES:	March–April 2005
AGING:	100% in 5-year-old French barriques
CASE PACK:	12/750ml
IMPORTED INTO U.S.:	600 cases
ALCOHOL:	13.0%
TA:	5.7 g/L



WINE REGION

Kumeu is a sub-region of Auckland, with a cool, maritime climate influenced by the South Pacific Ocean. Summer temperatures are cool and winter temperatures are comparatively warm, without seasonal extremes: autumn is generally dry and sunny; however, extended cloud cover is not uncommon.

TASTING NOTES

As with the Kumeu and Maté's Vineyard Chardonnays, the Village Chardonnay is produced from grapes grown in Kumeu in the Auckland region of New Zealand. The Village Chardonnay is also hand-harvested and whole-bunch pressed.

The 2005 Village Chardonnay features very attractive, lifted fruit aromas, along with a touch of hazelnut: quite typical of Chardonnay. The palate shows a nice, “peachy” ripeness, along with a crisp and flinty character that gives the wine a refreshing, cleansing quality. This wine is perfect for pairing with fish and shellfish.

