

2018 Chardonnay, Rays Road, Hawkes Bay



Rays Road Vineyard

Rays Road is Kumeu River's new vineyard site in Hawkes Bay. This limestone hillside is at 180 meters altitude, with a northerly aspect. It is dry-farmed to yield high quality grapes for wine under the Rays Road name for the Kumeu River label. This Chardonnay was hand-harvested, whole bunch pressed and fermented with wild yeast in older French Oak barrels to give a wine that is zesty and fragrant, with mineral complexity that is very true to its site.

<i>Vineyard Region:</i>	Hawkes Bay, North Island
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	1.2 hectares (currently planted with Chardonnay; the entire vineyard is 30 hectares)
<i>Vine Age:</i>	Planted 2008
<i>Clones:</i>	95
<i>Soil:</i>	Limestone
<i>Elevation:</i>	180 meters
<i>Training:</i>	VSP 2.2m x 1.5m

Technical Information

<i>Varietal Composition</i>	100% Chardonnay
<i>Vinification:</i>	Hand harvested Whole-bunch pressed Indigenous-yeast fermentation 100% barrel fermentation 100% malolactic fermentation 11 months maturation in barrel

Tasting Notes

All of our Chardonnay from 2018 is supple and approachable, but the limestone soils of this vineyard give quite a different expression to the vineyards we have in Kumeu. The wine is fragrant and flinty with a hint of pink grapefruit. The palate is supple but with a limestone edge that is piercing and lingering. It will be interesting to see how this wine develops but we fully expect to see it improve with bottle age along the same lines as the other Kumeu River wines.