

KUMEU RIVER

2017 Kumeu River Hunting Hill Chardonnay



Hunting Hill Vineyard

Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Mate's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. Hunting Hill was replanted in 2000 and is now even better than before, giving beautifully ripe fruit with a distinctive mealy minerality.

<i>Vineyard Region:</i>	Hunting Hill, Kumeu, Auckland
<i>Cultivation:</i>	Sustainable
<i>Size:</i>	3.37 hectares (8 acres)
<i>Vine Age:</i>	Planted 2000
<i>Clones:</i>	15
<i>Soil:</i>	Clay loam
<i>Elevation:</i>	100 meters (328 feet)
<i>Exposure:</i>	North facing but sloping slightly to Southwest
<i>Training:</i>	Lyre
<i>Yields:</i>	2.7 tonne/acre
<i>Brix:</i>	23°

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
<i>Alcohol:</i>	14.0%

Tasting Notes

The 2017 vintage was cool and windy and the hallmark of the Chardonnays is fragrance. This is particularly present in Hunting Hill with its typical lemon/lime blossom aromas on the nose. Hunting Hill was harvested before any weather episodes of 2017 and the fruit was clean with beautiful flavors. This has come through in the finished wine with a supple texture and lingering finish. As with previous vintages of Hunting Hill we expect this to drink well for 6 – 8 years.

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