

2019 Rays Road Chardonnay



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
<i>Brix:</i>	22.5°

Technical Information

<i>Varietal Composition</i>	100% Chardonnay
<i>Vinification:</i>	Hand harvested Whole-bunch pressed Indigenous-yeast fermentation 80% barrel fermentation, 10% tank fermentation 100% malolactic fermentation 11 months maturation in barrel

Tasting Notes

The 2019 vintage was exceptional and produced sensational Chardonnay across all our vineyards. The limestone-based vineyard at Rays Road in Hawkes Bay has yielded some uniquely characterful Chardonnay from this vintage. It has the aroma of citrus peel, flinty minerals and salty seashells. There are creamy, peach-like flavors on the mid-palate, but then it finishes firmly with zesty fresh acidity and a steel backbone.