

KUMEU RIVER

2020 Kumeu Village Chardonnay



Vineyard Region

Kumeu, Auckland & Hawkes Bay

Vineyard area covering 14 hectares

Vines planted between 1989-2016

Winemaker

Michael Brajkovich, MW

Technical Information

<i>Varietal Composition:</i>	100% Chardonnay
<i>Vinification:</i>	100% hand harvested
	100% whole-bunch pressed
	Indigenous-yeast fermentation
	100% malolactic fermentation
	58% tank fermentation
	42% barrel fermentation (5 year old + French oak barriques)

Tasting Notes

Produced from hand harvested grapes grown in Kumeu and Hawkes Bay, this wine was fermented 42% in old French oak barriques, and 58% in stainless steel tanks. The barrel fermentation provides some richness but very little oak influence. Combined with the tank fermentation, this allows 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.

We thought the 2019 vintage was outstanding, but the 2020 vintage has turned out even better and has delivered a Village wine of great complexity. The weighty mid-palate 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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