

Kumeu River

Kumeu River Coddington Chardonnay is a standout expression of New Zealand Chardonnay, offering richness and elegance with its vibrant fruit character and well-integrated oak. It represents the epitome of single-vineyard winemaking from Kumeu River's celebrated Coddington Vineyard.

KUMEU RIVER



Alcohol :13,50 %

Composition: 100% Chardonnay

Coddington Chardonnay 2020

Auckland, New Zealand

Region and Vineyards

The Kumeu River winery is located in the Kumeu region near Auckland, New Zealand. The Kumeu region enjoys a maritime climate , which provides a temperate and relatively humid environment, ideal for Chardonnay. The nearby Tasman Sea moderates temperatures, preventing extremes and promoting a long growing season that preserves acidity while allowing full fruit ripeness.

The Coddington Vineyard is a small, 1.8-hectare (4.4-acre) site, planted in 1994 and known for its clay soils , which contribute to the wine's rich texture. The vineyard's north-facing exposure at an elevation of 100 meters helps capture optimal sunlight, enhancing ripeness and richness in the fruit. The Coddington Vineyard has been singled out for its distinct character since 2006 and consistently produces Chardonnay with deep stone fruit flavors and a notable creamy texture.

Winemaking

This vintage of Kumeu River Coddington Chardonnay is made from 100% Chardonnay grapes. The grapes are hand-harvested and subjected to whole-bunch pressing to retain freshness and delicacy. The juice undergoes indigenous yeast fermentation in French oak barrels , with 25% of the barrels being new. A 100% malolactic fermentation adds creaminess to the texture, balancing the wine's natural acidity.

The wine is then matured for 11 months in French oak before bottling, which integrates oak influence while preserving the purity of the fruit.

Tasting Notes

- Color : A medium straw hue with hints of gold.
- Aroma : The nose opens with intense notes of ripe yellow peach , apricot , and hints of citrus zest , layered with more complex aromas of toasted oak , vanilla , and caramelized hazelnuts .
- Palate : On the palate, the wine is full-bodied, offering luscious flavors of stone fruit (particularly peach and apricot), complemented by a creamy texture. The oak influence is well-integrated, providing notes of toasted almond and spice , while the fresh acidity lifts the richness, leading to a long, balanced

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finish.

Did you know?

Coddington Vineyard was first planted in 1994, and its grapes were originally used in the Kumeu River Estate blend. Recognizing the vineyard's exceptional quality, Kumeu River decided in 2006 to give Coddington its own single-vineyard label. The wine is considered the most "unctuous" of the Kumeu River Chardonnays due to the site's distinctive ability to produce highly concentrated and ripe fruit.

Wine Pairing Ideas

- Roast chicken with garlic and thyme : The wine's rich texture complements the savory, herby flavors of roast chicken, while the acidity cuts through the fat.
- Grilled lobster with butter sauce : The Chardonnay's creamy palate and ripe fruit notes pair beautifully with the sweetness of lobster and the richness of butter.
- Pasta with a cream-based sauce : The full-bodied texture and toasted oak flavors will enhance creamy pasta dishes such as fettuccine Alfredo.
- Mushroom risotto : The earthy flavors of mushrooms and the wine's nutty oak nuances create a harmonious pairing, especially with the creamy risotto texture.

97 James Suckling

James Suckling (JS) : 97 Points (2020)

This is a wine of real purity and elegance with fresh sliced peaches and lemons, as well as some light pastry notes. The palate is fine, unwaveringly long and pure with enlivening acidity through the finish. Stunning. Drink or hold

96 WineEnthusiast

Wine Enthusiast (WE) : 96 Points (2020)

New Zealand's Chardonnay expert has knocked it out of the park with its stellar 2020 vintage. Coddington shows intensely concentrated peach and apricot fruit accompanied by toast and vanilla with a mineral backbone. It's the richest in the stable, but is beautifully balanced with integrated oak, length and layers. An elegant and ageworthy wine that's a bargain compared with the price of Premier Cru Burgundy of similar ilk.

95

Robert Parker (RP) : 95 Points (2020)

The 2022 Coddington Chardonnay leads with lemon balm/oil, green-olive brine, crème brûlée top (a.k.a. scorched brown sugar), peach fuzz, and an abundance of orchard fruit. In the mouth, kiwi fruit acidity (a.k.a. juicy, sweet, tart) defines the perimeters of the flavors and beckons you in for another, closer look. It's very, very good, a distinct wine, pure, all aspects delineated and deliberate. I like this. It feels orderly and mathematical. If the wine had a sound, it would be a straight-pace bowl at the wickets, one flying out of stumps (name a better sound, I'll wait). It's not that immediately obvious, though; it builds and takes a while to assert itself, and I like that too. Very good.