

Kumeu River

The Kumeu River Estate Chardonnay showcases the winery's commitment to excellence, combining the freshness of citrus with a dense, textured palate that promises to evolve beautifully with age.

KUMEU RIVER

Chardonnay Estate 2021

Auckland, New Zealand



Region and Vineyards

The **Kumeu River Estate Chardonnay** is produced from grapes grown in **six different vineyard sites** located in the **Kumeu region**, north of Auckland. This region is known for its cool, maritime climate, which provides ideal conditions for growing Chardonnay. The vineyards are planted on **clay loam soils**, which contribute to the wine's structure and minerality. The vineyard sites, covering a total of **12 hectares (29.7 acres)**, are situated at an **elevation of 45 meters**, and are **north-facing**, allowing the vines to benefit from optimal sun exposure.

The vines used for this wine range in age from **6 to 32 years** and consist of several **Chardonnay clones** (15, 6, 1066, 548, 121, and 134), which adds complexity and depth to the final blend. Sustainable cultivation practices are employed to ensure the health of the vines and the environment, while the training systems used, including **Lyre and Vertical Shoot Positioning (VSP)**, promote even ripening and balanced fruit development.

Winemaking

The Kumeu River Estate Chardonnay is made from **100% Chardonnay** and is hand-harvested to ensure only the highest quality fruit is selected. After harvesting, the grapes are **whole-bunch pressed**, a gentle process that preserves the purity of the fruit. Fermentation occurs with **indigenous yeast** in **French oak barrels**, with **20% new oak**, which imparts subtle oak influence without overpowering the wine's fresh, citrus character.

The wine undergoes **100% barrel fermentation** and **100% malolactic fermentation**, which adds richness and a creamy texture to balance the vibrant acidity. The wine is then matured for **11 months in barrel**, allowing the flavors to integrate and develop further complexity, resulting in a wine with remarkable depth and elegance.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with bright reflections.
- **Aroma**: Fresh citrus aromas dominate, particularly notes of **lemon** and **preserved lemon**, complemented by subtle hints of oak and minerality.
- **Palate**: The palate is concentrated and layered, offering flavors of **citrus** and **stone fruit**. The wine has a dense, textured mouthfeel with vibrant acidity and a long, complex finish. Its balance of richness and freshness makes it enjoyable now, while its structure promises excellent aging potential.

Did you know?

The **2021 vintage** was significantly affected by spring frost in 2020, which reduced the yield by around **35%**, but the lower yields resulted in a more concentrated wine. This vintage continues to uphold Kumeu River's reputation for producing world-class Chardonnays that can age gracefully for many years.

Wine Pairing Ideas

- **Grilled lobster with garlic butter**: The wine's rich texture and citrus flavors complement the sweetness of lobster and the richness of butter.
- **Roast chicken with herbs**: The vibrant acidity and creamy mouthfeel balance the savory flavors of roast chicken, especially when seasoned with thyme and rosemary.
- **Pan-seared salmon**: The fresh citrus notes and subtle oak of the wine enhance the richness of the salmon, while the acidity cuts through the oiliness of the fish.
- **Mushroom risotto**: The creamy texture and complexity of the Chardonnay pair beautifully with the earthiness of a well-made mushroom risotto.



Wine Enthusiast (WE) : 95 Points (2021)

One of the best bargains around, from New Zealand's leading Chardonnay producer, this is restrained, creamy and downright delicious. Vibrant aromas of lemon peel, melon, toast and flint lead to a supple, slinky, elegant palate of tingly citrus acidity and supportive oak. Ultra food-friendly, this could also cellar for eight to ten years. (5/2023)



James Suckling (JS) : 94 Points (2021)

Lemons, white apricots, white grapefruit, slate and sea shells. Elegant and mineral, with a medium body and creamy, textured and layered palate. Classy and fresh. (9/2022)