Kumeu River

The Kumeu River Hunting Hill Chardonnay is an elegant and complex wine, showcasing the distinct terroir of the Hunting Hill Vineyard . Known for its powerful lemon-lime aromatics and mineral-driven finish, this wine exemplifies the potential of great Chardonnay from New Zealand.

KUMEU RIVER

Alcohol :14,00 %

Composition: 100% Chardonnay

Chardonnay Hunting Hill 2020

Auckland, New Zealand

Region and Vineyards

The **Hunting Hill Vineyard**, first planted in **1982** and replanted in **2000**, is located in the **Kumeu region** near Auckland. This 3.37-hectare vineyard (8 acres) sits at an elevation of **100 meters** and benefits from a **north-facing** slope with a slight tilt toward the southwest. The combination of **clay loam soils** and the vineyard's exposure to optimal sunlight allows for slow, even ripening of the grapes, resulting in concentrated flavors and vibrant acidity.

The **clone 15** vines are sustainably farmed and trained using the **Lyre system**, which ensures even sunlight exposure and balanced fruit development. Yields are carefully controlled at **3.0 tonnes per acre**, ensuring that the grapes have the intensity and concentration required for producing high-quality Chardonnay.

Winemaking

The **Hunting Hill Chardonnay** is made from **100% Chardonnay** grapes that are hand-harvested at optimal ripeness. The grapes are **whole-bunch pressed** to extract the juice gently and preserve the purity of the fruit. Fermentation is carried out with **indigenous yeasts** in **French oak barrels**, with **25% new oak**, which adds complexity and structure without overwhelming the fruit.

The wine undergoes **100% barrel fermentation** and completes **100% malolactic fermentation**, enhancing its creamy texture and balancing the wine's vibrant acidity. After fermentation, the wine is matured for **11 months in barrel**, allowing the flavors to integrate and develop, resulting in a wine of exceptional depth and balance.

Tasting Notes

- **Color**: Pale gold with a vibrant, clear hue.
- **Aroma**: Distinct aromas of **lemon** and **lime**, with floral notes that lift the nose. The citrus-driven bouquet is complemented by a subtle minerality and a touch of creaminess from the oak aging.
- **Palate**: Rich and voluminous on the palate, the wine shows layers of **citrus** and a distinctive **mealy minerality**. The acidity is bright and lingering, giving the wine a crisp finish with a refreshing, mineral-driven aftertaste.

KUMEU RIVER

Chardonnay Hunting Hill 2020

Did you know?

The **Hunting Hill Vineyard** was originally part of the blend for Kumeu River's Estate Chardonnay, but since its replanting in **2000**, it has been bottled as a single-vineyard wine. Overlooking the **Maté's Vineyard**, it consistently produces some of the most distinctive Chardonnays in New Zealand, known for their **piercing citrus notes** and **mineral character**.

Wine Pairing Ideas

- **Grilled lobster with lemon butter**: The wine's lemon-lime notes enhance the sweetness of the lobster, while its acidity cuts through the richness of the butter.
- **Herb-roasted chicken**: The wine's layered texture and bright acidity pair well with the savory and herbaceous flavors of roast chicken.
- **Seared scallops**: The creamy texture of the wine complements the sweetness of scallops, while its citrus and mineral notes add freshness to the dish.
- **Goat cheese tart**: The wine's acidity balances the richness of goat cheese, while its mineral undertones complement the tart's buttery crust.

Robert Parker (RP) : 96 Points (2020)

The 2020 Hunting Hill Chardonnay is superb. Tingly, lemony acidity and flamboyant yellow fruit wrap around the acid. Silky, velvety texture defines the Chardonnays at this estate, and if you want to get a sense of that, this is an eloquent place to start. There's preserved lemon, white peach, some pastry and white spice and lashings of toasted nuts. Great wine here with a long future. 14% alcohol, sealed under screw cap.

James Suckling (JS) : 96 Points (2020)

A complex chardonnay with yellow citrus, as well as lemon-curd and creamy tones. Light hazelnut, too. The palate has such all-encompassing, fresh peachy flavors and builds impressively through the long, full finish.