

2023 Kumeu River Estate Chardonnay

VINEYARD REGION

Kumeu, Auckland

VINIFICATION

Hand harvested

Whole-bunch pressed

Indigenous yeast fermentation

100% barrel fermentation

French Oak

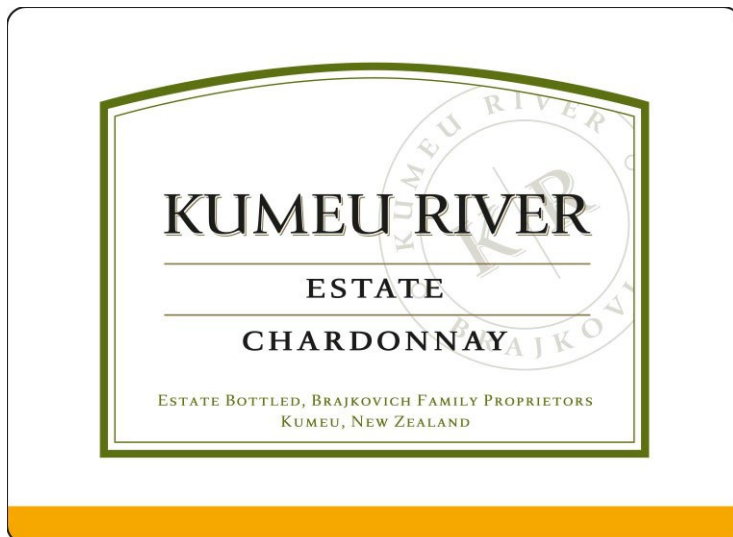
100% malo-lactic fermentation

11 months maturation in barrel

12.5% vol.

WINEMAKER

Michael Brajkovich M.W.



Kumeu River Chardonnay is drawn from six different vineyard sites in the Kumeu Region. We are particularly careful in selecting only the very best grapes from these vineyards for our Kumeu River Estate label.

Careful selection in 2023 was crucial in maintaining the quality and high standard of the Estate Chardonnay that we have set ourselves for over 35 years. Due to the lighter vintage the alcohol is a moderate 12.5% and no new oak was used in the vinification of this wine. There was a high proportion of 1 & 2 year old barrels and this has provided a beautiful balance to the Chardonnay which is a little more citrus in 2023 rather than peachy. The wine begins with a fragrant lemon aroma with hint of white peach. The palate silky and balanced with a lovely citrus finish. Delicious now but, as always, benefits from bottle age of 4-6 years.

Awards

Robert Parker Wine Advocate

91 points

James Suckling

93/100