

# 2023 Kumeu Village Chardonnay

## VINEYARD REGION

Kumeu & Hawkes Bay  
Vineyard area covering 14 hectares.  
Vines planted between 1989 - 2016

## VINIFICATION

Indigenous yeast fermentation  
100% malo-lactic fermentation  
84% Barrel fermentation  
(5 year old + French oak barriques)  
16% Tank fermentation

## WINEMAKER:

Michael Brajkovich, MW



Produced from grapes grown in Kumeu and Hawkes Bay this wine was fermented 84% in old French oak barriques, and 16% in stainless steel tanks. The barrel fermentation provides some richness but very little oak in 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.

The 2023 Vintage was a tricky vintage with lower ripeness levels where careful selection was crucial. As a result the quantity produced was over 30% less than the 2022 vintage. Our own Rays Road vineyard in Hawkes Bay made up 88% of the final blend which gives the wine a distinct limestone edginess. The moderate alcohol level of 12.5% gives a wine of freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshing cleansing finish. This wine is delightful as an aperitif, and even better to drink with fish and shellfish.