



GRAPE-TO-GLASS

wines worth sharing

Kumeu River 'Hunting Hill' Chardonnay 2016

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| Grape Varietal: | 100% Chardonnay |
| Growing Region: | Kumeu River, Auckland - New Zealand |
| Owner / Winemaker: | Michael Brajkovich |



The winery in west Auckland was founded in 1944 by Mick Brajkovich, with his wife Katé and son Maté, Kumeu River is one of the early pioneers in New Zealand, helping to establish the country's reputation as a world-class wine region. Still family owned and operated, Kumeu River continues to hand craft terroir driven, dynamic varietal wines that have the attention of those in the know for several decades.

Kumeu River Wines in Auckland encompasses 30 hectares of their own vineyards, with another 10 hectares under contract. The vines grow predominantly in clay soils overlying a sandstone base, and proven ideal for elegant Chardonnay wines. One of the distinguishing factors of Kumeu River's wines is all their grapes are harvested by hand, resulting in a yield of high-quality grapes.

The 'Hunting Hill' vineyard was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Located on the slope overlooking Maté's Vineyard, it has always contributed rich fruit. Hunting Hill was replanted in 2000 and Michael feels that it is now even better than before, giving beautifully ripe fruit with a distinctive mineral nuance. Vine age played an important role in this wine.

The hand harvested parcels were whole-bunch pressed, then fermentation was initiated with an indigenous yeast, with the wine undergoing 100% barrel fermentation and malolactic fermentation and matured in oak for around 11 months before blending and bottling.

On the nose you have boiled lemon drops, with a citrus background and a note of peaches and popcorn. The engaging and generous palate is well structured showcasing those peaches, grilled pineapple, and buttered popcorn flavours. This wine has a defined mineral seam meandering through and highlighted by natural fruit acidity, all held aloft by a dovetailed oak stage under a most entertaining orchestra expressing elegance and real quality with each sip. This wine has a memorable character and a nicely balanced finish, a real treat.

Treat yourself - this wine is definitely worth sharing.

This 2016 Kumeu River 'Hunting Hill' Chardonnay has 14% Alc./vol. Crafted in a classic dry style. Chill gently and serve in an oak wine glass at 9°- 10°C.

Cellaring Potential: *(Review 25/05/2023)

Drinking well now; plus, should hold nicely for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with lemon stuffed whole roasted chicken, pork-n-crackling w/ apple sauce, chicken & gruyere grilled sandwich, creamy pesto gnocchi, and aged brie on crusty bread - *enjoy.*

All the elegance & quality to impress that most discerning Chardonnay lover.

