

2025 Kumeu Village Chardonnay

VINEYARD REGION

Kumeu & Hawkes.
Vines planted between 1989 - 2016

VINIFICATION

Indigenous yeast fermentation
100% malo-lactic fermentation
38% Barrel fermentation
(5 year old + French oak barriques)
62% Tank fermentation
13.3% Al./Vol.

WINEMAKER:

Michael Brajkovich, MW



Produced from grapes grown in Kumeu 42% and Hawkes Bay 58% this wine was fermented 38% in old French oak barrels, and 62% in stainless steel tanks. The barrel fermentation provides some richness but very little oak 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 palate with hints of fig and white peach.

The 2025 Vintage gave us outstanding quality, both in Kumeu and Hawkes Bay, with beautiful fruit aroma, flavour and concentration. Our own Rays Road vineyard in Hawkes Bay made up 32% of the final blend, which gives the wine a distinctive limestone edginess. The moderate alcohol level of 13.3% gives freshness with a lovely flinty texture. The citrus elements of Chardonnay shine through with a refreshingly crisp acid finish. This wine is delightful as an aperitif, and even better to drink with seafood.