

THE
OXFORD
WINE
COMPANY

Kumeu River Estate 'Hunting Hill' Chardonnay, Auckland

£34.95



Vintage:	2017
Bottle Size:	75cl
Alcohol %:	14%
Country:	New Zealand
Description:	Hunting Hill has beautifully ripe fruit with a distinctive, mealy minerality and very complex notes of butter and toast. It is hand harvested, whole-bunch pressed with indigenous yeast fermentation, 100% barrel fermented, 100% malolactic fermentation and 11 months maturation in oak.
Cepages:	Chardonnay
Group:	New Zealand
Sub group:	North Island
Colour:	White
Closure:	Screwcap
Producer:	Kumeu River
Website:	
Organic/Bio Status:	
Food / cocktail match:	Great with seafood, pasta, chicken or risotto.

Food / cocktail recipe:

Press "This single-vineyard wine hums on the nose but sings on the palate. Aromas of roasted, salted nuts, delicate orange and lemon peel seem to float in midair. On the palate, the toasty oak may be in plain view, but it's beautifully balanced by river stone minerality, crystalline acidity and a satiny mouthfeel that never seems to end. Drink now-2025." - Wine Enthusiast

"The voluminous yet weightless 2016 Hunting Hill Chardonnay

continues this bottling's successful run of vintages. Hints of roasted cashew accent tropical fruit, but thanks to a zesty line of citrusy acids, the wine powers forward without ever seeming overly broad or heavy. It simply coats the mouth with a stunning array of complex flavors, lingering gently on the finish." Joe Czerwinski, Robert Parker's Wine Advocate.

Awards

Other Info:

Kumeu River Wines encompasses 30 hectares of vineyards, which are planted on predominantly clay soils overlying a sandstone base. These soil types retain sufficient water at depth, even during the summer months, to ensure the deep vine roots continue to hydrate the vine without excessive vigour. Therefore, the vineyard doesn't require irrigation, a factor that is critical to the quality of Kumeu River's grapes. The vineyards are trained on a 'Lyre' trellis to help optimise exposure to light and increase grape maturity and quality. One of the distinguishing factors of Kumeu River's wines is that all the grapes are harvested by hand. This allows the opportunity to remove sub-standard grapes by hand; the result is a net yield of purely high-quality grapes.