

THE  
OXFORD  
WINE  
COMPANY

## Kumeu River Estate Chardonnay, Auckland

£22.95

**Vintage:** 2016  
**Bottle Size:** 75cl  
**Alcohol %:** 14%  
**Country:** New Zealand



**Description:** The nose is fragrant with a touch of citrus and peach. The texture supple with a beautifully fresh balancing acidity on the finish. The wine is delicious now and will provide lovely drinking over the next 6 years. Hand harvested, whole-bunch pressed, indigenous yeast fermentation, 100% barrel fermentation, 100% malolactic fermentation and 11 months maturation in barrel.

**Cepages:** Chardonnay  
**Group:** New Zealand  
**Sub group:** North Island  
**Colour:** White  
**Closure:** Screwcap  
**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Great with seafood, pasta, chicken or risotto

**Food / cocktail recipe:**

**Press** 'Sleek and generous, with peach, pear, spice and honey notes, supported by refreshing, vibrant acidity. The spice and toasted nut notes gain momentum on the long, lingering finish.' - Wine Spectator

"Still a Kiwi classic, Kumeu River's 2016 Estate Chardonnay features toasted grain aromas, ripe peach and nectarine flavors and a long, citrus-inflected finish. It's medium-bodied, with a plump, silky texture and up to a decade of aging potential." 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.