



KUMEU VILLAGE CHARDONNAY

£18.00

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SKU: NZKVC

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Kumeu River winery commands recognition on a global scale for its widely awarded, world-class Chardonnays. Michael and Katé Brajkovich left their small Croatian hamlet in 1937 to start over in New Zealand, which is when their journey really began. The couple painstakingly saved money by putting in long hours for other local farmers before opening their own winery in 1944, which is now run by the third generation of Brajkovichs. Although the estate is located in one of New Zealand's most

northerly wine districts, the Tasman Sea and the Pacific Ocean nearby create cooler temperatures ideal for growing Chardonnay and Pinot Gris, which form the backbone of their exceptional range.

The Village Chardonnay is a blend of fruit from Kumeu and more recently acquired vineyards in Hawke's Bay. Fermented 40% in old French oak barriques, and 60% in stainless steel tanks; there is very little oak influence on either nose or palate. This has allowed 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

