

KUMEU RIVER HUNTING HILL CHARDONNAY 2025

Award badge and or type under \$105

Award badge

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Award badge

Product image

Product Code:	5205	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Auckland	Volume:	750ml
Sub Region:	Kumeu	Alcohol:	12.8%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

The Brajkovich family have carved out a reputation second to none for Chardonnay and every new release adds to that reputation.

The 2025 vintage is up there with one of the best ever for Kumeu River, however quantities are well down so our allocation is very limited. Now is your chance to access this world-class wine!

Lisa Perrotti-Brown MW, Robert Parker's The Wine Advocate

"If you can taste history, duty, and family pride in a glass, it's there in the Kumeu River Chardonnays... now producing some of New Zealand's greatest Chardonnays, not to mention the world's."

Winery notes (2025 Vintage)

"Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Maté's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. Hunting Hill was replanted in 2000 and is now even better than before, giving beautifully ripe fruit with a distinctive, mealy minerality."

VINO FINO

Explore a World of Wine

2025 was a remarkably dry harvest season. We started with the early Sparkling Wine varieties in perfect condition on 4 February. One week later we had 17mm, just before we commenced the table wine harvest. After that, it was pretty much dry all the way through the rest of Vintage on 17 March. This year we are particularly excited about the Chardonnay wines from both regions, and especially the Single Vineyard wines which are keenly typical of their sites."

Rated Outstanding & 97/100 Cameron Douglas MS, August 2026 (2025 Vintage)

"Fabulous bouquet with a mineral centric seam - this is the 20th vintage. 2006 was the first release from 5yo vines, 25% new barrels, some new Francois Freres barrels now introduced - perhaps that's the difference. Dry, and wow! On the palate a wine of complexity and power. A completely complex wine with great length and power, freshness and style, the relationship between lees, oak and urgency of the vintage shows. Simply Outstanding."

Reviews for the 2024 vintage below...

96/100 Gary Walsh, The Wine Front, August 2025 (2024 Vintage)

"Scotch Finger biscuits, hazelnut, aniseed, red apple, pear, spice and white flowers. It's glossy, savoury and saline, oatmeal and toasted hazelnut, mellifluous and spicy, balanced acidity, a chalky and grainy grip to texture, with a salted nut finish of superb length and shape. A complete wine. Yes."

96/100 Jaime Goode, WineAnorak.com, December 2025 (2024 Vintage)

"Shows pear, aniseed and sake characters with a touch of pineapple. But the main theme here is stylish, elegant, refined citrus and pear fruit, with a sense of finesse."

93-95/100 Erin Larkin, RobertParker.com, June 2025 (2024 Vintage)

"The 2024 Hunting Hill Chardonnay is the ripest in alcohol of the 2024 releases, and it feels powerfully layered and driven on the palate. This is rich, almost thunderous in its positioning, with salted citrus and exotic spices (star anise/fennel/scraped vanilla pod). The oak here is polished and elegant, smoothing down any stray, loose hairs. The barrels have been air dried for three years and lightly toasted. The finish is tight and focused. This was tasted as a tank sample prior to filtration and bottling."

David Walker Bell, WineFolio.co.nz, July 2025 (2024 Vintage)

"The perfume is intensely floral, with a lime blossom character, giving a distinctive citrus fragrance as well as lime, green apple, nectarine and tarragon on the nose. Complex, concentrated and intense, but with a softer honey, cashew butter note mid-palate. There is energy and power - a crystalline acidity gives line and superb length through layers of flavours and texture. A bite of pithy dryness elongates the finish."

17.5+/20 Jancis Robinson, JancisRobinson.com, September 2025 (2024 Vintage)

"Bright mid-straw colour. Really flirtatious, really lean and fresh. Just a joy already! Real concentration and raciness. Sophisticated. Accessible but will obviously be long-lived. Super-clean. Neat and persistent. Super!"

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch