

KAHURANGI ESTATE

# NELSON CHARDONNAY



## 2019 Harvest

### HARVEST DATE

Late March through to early April 2019

2019 was a stand-out vintage for the Nelson region. Starting with a warm spring, it continued on through a long, hot and very dry summer and autumn resulting in clean, ripe fruit packed with intense flavours perfect for making sensational wine.

### VINEYARD

From a selection of our growers in the Nelson region.

### SOIL

Predominantly Moutere Clay

### FERMENTATION / MATURATION

100% Stainless Steel fermentation with oak stave maturation for 8 months followed with partial malolactic fermentation.

### WINEMAKING ANALYSIS

Alc: 13.0% | RS: 1.0 g/L | TA: 6.0 g/L

## Tasting Notes

Crisp clean tropical aromas of pineapple and passionfruit with subtle flint notes abound. The palate is a beautiful blend of fleshy white peach and rock melon. Along and luscious finish, a stunning wine that should be served chilled.

### SERVING SUGGESTIONS

A delicious, crisp, refreshing wine. Served chilled with seafood, seasonal asparagus or fresh oysters.

### CELLARING RECOMMENDATIONS

Drink young and fresh through to 2022

## KAHURANGI ESTATE SERIES

Kahurangi Estate is named after the stunning Kahurangi National Park on our doorstep. Kahurangi is a Maori word with a number of translations, two being “treasured possession” and “precious jewel”. The Kahurangi Estate Series showcases some of the finest wine the region has to offer.

