

KAHURANGI ESTATE 'REGIONAL SELECTION'

NELSON/MARLBOROUGH CHARDONNAY



2019 Harvest

HARVEST DATE

Late March through to early April 2019

2019 was a stand-out vintage for both the Nelson and Marlborough regions. A long, hot and very dry summer and autumn resulting in superb, clean, ripe fruit packed with intense flavours perfect for making sensational wine.

VINEYARD

Grapes sourced from the Moutere Hills region of Nelson and the Marlborough Chardonnay sourced from the Wairau Valley.

SOIL

Nelson vineyards planted in Moutere clay and the Marlborough vineyard planted in stony free draining soils.

FERMENTATION / MATURATION

Two thirds barrel aged (10 months) in French and American oak and the balance in stainless steel vats.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: 2.0 g/L | TA: 5.5 g/L

Tasting Notes

Honey-oak and vanilla aromas with hints of ripe peach pair beautifully with tropical fruit and subtle spicy-oak flavours.

SERVING SUGGESTIONS

Best enjoyed with poached salmon, slow cooked pork or a crisp Caesar salad.

CELLARING RECOMMENDATIONS

Drink young and fresh through to 2025

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 Regional Selection Series aims to capture the essence of several well known New Zealand wine growing regions.

