

KAHURANGI ESTATE

MT ARTHUR RESERVE CHARDONNAY



2019 Harvest

HARVEST DATE

23 March and 5 April

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 superb, clean, ripe fruit packed with intense flavours perfect for making sensational wine.

VINEYARD

Selected from two vineyards grown in the Moutere hills planted predominantly with Mendoza clone

SOIL

Predominantly Moutere Clay

FERMENTATION / MATURATION

100% fermentation in a mix of new French and American oak barriques for over 10 months.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: 2.0 g/L | TA: 6.0 g/L

Tasting Notes

Spicy butter and hints of fresh papaya on the nose. The palate is lifted showing well integrated ripe stone fruit and dried apricot flavours backed by an elegant oak richness resulting in a beautifully generous, long and well-balanced wine from one of our best-ever vintages.

SERVING SUGGESTIONS

A perfect match with lobster, crayfish, scallops and prawns or simply enjoy on its own slightly chilled.

CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for a quite a few years to come. Cellar up to 2027

KAHURANGI MT ARTHUR RESERVE 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 Mt Arthur Reserve Series showcases our premium ‘Reserve’ range of wines which stand out for their superior quality and structure.

