

KAHURANGI ESTATE

NELSON CHARDONNAY



2020 Harvest

HARVEST DATE

Late March through to mid-April

2020 Harvest was another 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

From a selection of our growers in the Nelson region.

SOIL

Predominantly Moutere Clay

FERMENTATION / MATURATION

100% maturation in a mix of French & American oak barrels and puncheons for 10 months followed by malolactic fermentation.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 6.2 g/L

Tasting Notes

Aromas of candid citrus abound and the combination of mildly spicy stone fruit and soft tannins result in a creamy easy drinking wine perfect for all occasions.

SERVING SUGGESTIONS

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

CELLARING RECOMMENDATIONS

Drink young and fresh through to 2024

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.

