

# KAHURANGI E S T A T E



SYRAH  
2017



Kahurangi Estate is a family owned boutique winery specialising in hand-made wines. The vineyard was first planted in 1973 and has the oldest commercial vines in the South Island.

Kahurangi is a Maori word with a number of translations, two being “treasured possession” and “precious jewel”. The logo is a stylised reproduction of the Nikau palm which proliferates in the valleys and west coast beaches of the Kahurangi National Park. The Nikau palm was a treasured source of food and flax to the indigenous Maori tribes in the South Island.



## Winemaker's Notes

Vineyard	Hawke's Bay
Soil	Free draining. Stony, alluvial soil.
Vintage Conditions	A remarkable season in the Hawke's Bay. A moderate spring with low frost risk and generally good flowering leading to an extremely dry and warm summer, recording above average temperatures in January & February before rainy weather came late Feb followed by humid conditions with heavy rainfall during harvest, however we can say with confidence that we will have some remarkable wine in the cellar from 2017
Harvest Date	March 2017
Fermentation / Maturation	Initial fermentation in open fermenters with hand plunging followed by 100% oak barrel maturation.
Alcohol	11.5%
Residual Sugar	3.88 g/L
Total Acidity	5.5 g/L
<b>Tasting Notes</b>	Our 2017 Hawke's Bay Syrah has blackberry and spice on the nose with a smooth palate of berry fruits.
Cellar	Up to 5 years from harvest.
Serving Suggestions	Traditional slow-cooked roast meat or venison steak.

Treasured Possession

[www.kahurangiwine.com](http://www.kahurangiwine.com)