

KAHURANGI ESTATE

# MT ARTHUR RESERVE FUMÉ BLANC



## 2019 Harvest

### HARVEST DATE

28 March and 6 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 and Kina Peninsula.

### SOIL

Predominantly Moutere Clay

### FERMENTATION / MATURATION

100% fermentation in French oak puncheons and barriques for over 10 months.

### WINEMAKING ANALYSIS

Alc: 13.5% | RS: 2.0 g/L | TA: 6.0 g/L

## Tasting Notes

Fresh rockmelon with hints of spicy passionfruit on the nose. The palate is creamy, lush and smooth with soft oak and a lingering subtle caramel finish. An opulent wine full of great finesse.

### SERVING SUGGESTIONS

Great with white fish, shucked oysters and grilled new season asparagus.

### CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for a few years. Cellar up to 2024

## 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.

