

KAHURANGI ESTATE 'ESTATE RESERVE'

NELSON CHARDONNAY



2020 Harvest

HARVEST DATE

Early April 2020

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

Grapes sourced from the Moutere Hills region of Nelson

SOIL

Predominantly in Moutere clay

FERMENTATION / MATURATION

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

WINEMAKING ANALYSIS

Alc: 14.0% | RS: 2.0 g/L | TA: 6.5 g/L

Tasting Notes

The Moutere's famous clay soils produce stunning Chardonnays of distinction and this Nelson beauty is no exception. Shows soft candy-apple and spice on the nose with a lifted palate of generous peach and pear flavours backed by an elegant buttery spice richness. A balanced and well-integrated wine from another fabulous Nelson vintage.

SERVING SUGGESTIONS

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

CELLARING RECOMMENDATIONS

Drink young and fresh through to 2024

KAHURANGI ESTATE 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 Kahurangi Estate 'Estate Reserve' Series of wine is made especially in mind for the hospitality trade. Our winemakers know that every glass of wine begins at the vine and every step of the journey demands selection and refinement, in a dedicated quest for premium quality wines.

