

KAHURANGI ESTATE

MT ARTHUR RESERVE CHARDONNAY



2020 Harvest

HARVEST DATE

10 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

Selected from a single vineyard grown in the Moutere hills

SOIL

Predominantly Moutere Clay

FERMENTATION / MATURATION

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

WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 6.6 g/L

Tasting Notes

Spicy butter and stone fruit aromas abound on the nose. The palate is full and rich with a generous serving of pear, nectarine and soft spices. Another Mt Arthur classic which has become our flagship wine for good reason.

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 quite a few years to come. Cellar up to 2026

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.

