

KAHURANGI ESTATE

VINTAGE RESERVE BLANC DE BLANCS



2018 Harvest

HARVEST DATE

Late February

2018 growing conditions during flowering were a vineyard managers dream with good fruit set, Spring was warm and dry, following a hotter than usual December & January for the Nelson region. The Chardonnay grapes for the Blanc de Blancs base were the first to be harvested which arrived into the winery before two ex-tropical cyclones hit the Nelson region late in February and early March.

VINEYARD

100% Chardonnay, hand picked from a single vineyard in Appleby on the Waimea Plains in the Nelson region.

SOIL

Stony alluvial soil.

FERMENTATION / MATURATION

Our Blanc de Blancs was made using traditional Champagne fermentation methods with 24 months on yeast lees in the bottle

WINEMAKING ANALYSIS

Alc: 11.5% | RS: 2.32 g/L | TA: 5.3 g/L

Tasting Notes

This delicious wine has a soft savoury nose of green apples and honey with lightly toasted stone fruit and brioche flavours and a hint of cream.

SERVING SUGGESTIONS

Enjoy with rich seafood dishes, roast pork or simply celebrate with your best friend.

CELLARING RECOMMENDATIONS

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

KAHURANGI VINTAGE RESERVE

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”.

Our Vintage Reserve showcases our premium range of wines which stand out for their superior quality and structure.

