

KAHURANGI ESTATE 'REGIONAL SELECTION' NELSON MONTEPULCIANO



2021 Harvest

HARVEST DATE

20 April

2021 Harvest was another high quality but tough vintage for the Nelson region. Starting with a cool spring and late, dry summer volumes were down overall by 35%. On the upside, the quality of fruit is superb, perfect for making sensational wine.

VINEYARD

Single vineyard grown in Upper Moutere, handpicked at harvest.

SOIL

Predominantly Moutere clay

FERMENTATION / MATURATION

Initial fermentation in open fermenters with hand plunging then 100% barrel maturation in older French oak barriques

WINEMAKING ANALYSIS

Alc: 12.0% | RS: 1.0 g/L | TA: 8.5 g/L

Tasting Notes

Intensely deep purple in colour, the nose shows subtle characters of savoury dark cherries. A medium bodied dry wine, it exhibits soft tannins with juicy dark berry flavours and soft notes of dried tobacco and thyme.

SERVING SUGGESTIONS

Serve at around 16°C with hearty meat dishes or any tomato or cheese sauce-based meals. Perfect with Pizza as well.

CELLARING RECOMMENDATIONS

Drink now to 2030

KAHURANGI REGIONAL SELECTION 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 Regional Selection Series aims to capture the essence of several well known New Zealand wine growing regions.

