

# KAHURANGI ESTATE 'REGIONAL SELECTION' NELSON CHARDONNAY



## 2021 Harvest

### HARVEST DATE

23 March and 5 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

Grapes sourced from the Moutere Hills region of Nelson.

### SOIL

Predominantly in Moutere clay

### FERMENTATION / MATURATION

100% fermentation in a mix of French & American oak barrels.

### WINEMAKING ANALYSIS

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

## Tasting Notes

Aromas of fresh white peach, light cream toffee, layered with notes of vanilla and nutmeg. The palate is filled with vibrant fruit and oak, a nicely integrated wine.

### SERVING SUGGESTIONS

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

### CELLARING RECOMMENDATIONS

Enjoy now or cellar through to 2026

## 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.

