

# KAHURANGI ESTATE 'REGIONAL SELECTION'

## NELSON CHARDONNAY

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### 2021 Harvest

#### HARVEST DATE

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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

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Grapes sourced from the Moutere Hills region of Nelson.

#### SOIL

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Predominantly in Moutere clay

#### FERMENTATION / MATURATION

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

#### WINEMAKING ANALYSIS

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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

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

#### CELLARING RECOMMENDATIONS

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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.

