

KAHURANGI ESTATE

## FOUR BARRELS PREMIUM RESERVE CHARDONNAY



### 2019 Harvest

#### HARVEST DATE

23 March 2019

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. One of Nelson's finest vintages!

#### VINEYARD

Selected from a single vineyard grown in the Moutere hills planted predominantly with Mendoza clone

#### SOIL

Predominantly Moutere Clay

#### FERMENTATION / MATURATION

100% fermentation in a new French oak barriques for 12 months. After extended barrel aging, we carefully bottle and cellar for a further two years before release.

#### WINEMAKING ANALYSIS

Alc: 14.0% | RS: 3.5 g/L | TA: 6.4 g/L

### Tasting Notes

Four Barrels Chardonnay has toasty butter, ripe stone fruit and soft vanilla on the nose. The palate is full and complex with well-integrated nectarine and dried apricot flavours backed by an elegant oak richness resulting in a beautifully generous, long and well-balanced wine

#### SERVING SUGGESTIONS

A perfect match with lobster, crayfish, scallops and prawns or simply enjoy on its own slightly chilled.

#### CELLARING RECOMMENDATIONS

Best enjoyed now through to 2030

### KAHURANGI FOUR BARREL PREMIUM 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, one being "treasured possession".

In exceptional years our winemakers carefully select the four best barrels of our finest Chardonnay. Every bottle is one of fewer than 1200 bottles in existence.

