

KAHURANGI ESTATE

FOUR BARRELS PREMIUM RESERVE PINOT NOIR



2019 Harvest

HARVEST DATE

14, 24 & 25 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

Our Four Barrels Pinot Noir came from three of our growers vineyards on the Moutere hills and Waimea Plains.

SOIL

Predominantly Moutere Clay with alluvial soil

FERMENTATION / MATURATION

Fermented in predominantly French oak barriques with a small portion in American 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: 0.2 g/L | TA: 5.6 g/L

Tasting Notes

Four Barrels Pinot Noir displays generous plum, cherry and ripe berry fruit aromas with a hint of soft spice. The palate is rich and showing layers of silky-smooth dark berry flavours underpinned by subtle notes of dry 'Provençal' herbs. A beautifully balanced elegant, lush wine with a lingering finish.

SERVING SUGGESTIONS

This elegant Pinot Noir is delicious served with duck, salmon or aged cheese.

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 Pinot Noir. Every bottle is one of fewer than 1200 bottles in existence.

