

KAHURANGI ESTATE

MT ARTHUR RESERVE BARRIQUE FERMENTED SAUVIGNON BLANC



2020 Harvest

HARVEST DATE

31st March 2020

2020 Harvest was another stand-out vintage for the Nelson region. 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.

VINEYARD

Sauvignon Blanc grapes selected from a single vineyard grown on the Kina Peninsula.

SOIL

Predominantly Moutere Clay

FERMENTATION / MATURATION

Our limited release Sauvignon Blanc was fermented and aged in seasoned French oak barriques for over 10 months.

WINEMAKING ANALYSIS

Alc: 13.5% | RS: < 2.0 g/L | TA: 7.5 g/L

Tasting Notes

The ripe stone fruit and subtle spice notes on the nose are reflected in the creamy, soft palate brimming with apricot, peaches and nectarines. The mouthfeel is juicy and lush with a full, lingering finish. An opulent wine of great finesse.

SERVING SUGGESTIONS

Great with white fish, shucked oysters and grilled new season asparagus.

CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for a few years.

KAHURANGI MT ARTHUR 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, two being “treasured possession” and “precious jewel”.

The Mt Arthur Reserve Series showcases our premium ‘Reserve’ range of wines which stand out for their superior quality and structure.

