

KAHURANGI ESTATE

NELSON CHARDONNAY



2022 Harvest

HARVEST DATE 28 March 2022 & 3 April 2022

Harvest 2022 threw just about everything at us to challenge even the most seasoned grower. From a cool, damp flowering period, beautiful hot January followed by super wet February, huge disease pressure all round. Fortunately from the beginning of March onwards, the fine weather returned and stayed. While yields were down on average, the fruit that was harvested was in the main very good and we're looking forward to some great wine.

VINEYARD

Selected from two of our growers estates in Upper Moutere

SOIL

Predominantly Moutere Clay

FERMENTATION / MATURATION

100% maturation in a mix of older French & American oak barrels for 7 months followed by malolactic fermentation.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 8 g/L

Tasting Notes

Ripe stone fruit and mild spice on the nose. The palate is smooth and creamy with a generous serving of peaches and soft oak finish. A very elegant and easy drinking wine from a great vintage.

SERVING SUGGESTIONS

Enjoy on its own or with rich seafood or poultry dishes.

CELLARING RECOMMENDATIONS

Enjoy now until 2027.

KAHURANGI ESTATE 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 Series showcases some of the finest wine the region has to offer.

