

KAHURANGI ESTATE 'REGIONAL SELECTION' MARTINBOROUGH PINOT NOIR



2020 Harvest

HARVEST DATE April 2020

2020 Harvest was an incredible vintage and one of the most favourable Pinot Noir growing seasons for the Martinborough region in many years. Summer started with a warm, dry December with fantastic flowering and fruit set produced even berry and bunch size, little rain over the summer months and temperatures above average produced wines with remarkable colour, texture and depth of flavour.

VINEYARD

Single vineyard grown in Martinborough, handpicked at harvest. Vineyard managed using organic / biological principals.

SOIL

Alluvial gravels and clay silts of the terraces allow for free-draining soils.

FERMENTATION / MATURATION

Pinot Noir grapes were de-stemmed with crushing, using gravity, wild yeast fermentation. 11 months maturation in old French oak barrels.

WINEMAKING ANALYSIS

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

Tasting Notes

Our beautiful handcrafted Martinborough Pinot Noir is made from 100% BioGro certified organic grapes. The aroma is unmistakably Pinot - dark cherry and berry fruit supported by subtle smoky oak and nice touch of violet and soft spices. The rich palate is full yet elegant featuring lovely layers of cherry and forest berry flavours combined with savoury complexity and soft tannins.

SERVING SUGGESTIONS

Pair with crispy roasted sage duck for the ultimate food match

CELLARING RECOMMENDATIONS

Enjoy now or cellar to 2030.

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.

