

KAHURANGI ESTATE 'ESTATE RESERVE'

NELSON CHARDONNAY



2022 Harvest

HARVEST DATE 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, etc. 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

Fruit sourced from a single vineyard in Upper Moutere.

SOIL

Predominantly in Moutere clay

FERMENTATION / MATURATION

100% fermentation in older French oak for over 10 months.

WINEMAKING ANALYSIS

Alc: 13.5% | RS: 2.0 g/L | TA: 6.1 g/L

Tasting Notes

Aromas of white peach, apple and cream with mild spicy vanilla notes, distinctive of the French oak influence. The palate is fruit driven, full and creamy with a silky texture and a generous warming mouth feel.

SERVING SUGGESTIONS

Perfect with rich seafood, pork or poultry dishes.

CELLARING RECOMMENDATIONS

Ready now through to 2030

KAHURANGI ESTATE 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 Kahurangi Estate 'Estate Reserve' Series of wine is made especially in mind for the hospitality trade. Our winemakers know that every glass of wine begins at the vine and every step of the journey demands selection and refinement, in a dedicated quest for premium quality wines.

