

KAHURANGI ESTATE

# MT ARTHUR RESERVE CHARDONNAY



## 2022 Harvest

**HARVEST DATE** 28 March & 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

Selected from two vineyards grown in the Moutere Hills.

## SOIL

Predominantly in Moutere clay

## FERMENTATION / MATURATION

100% fermentation in a mix of new and older French oak barriques for over 10 months.

## WINEMAKING ANALYSIS

Alc: 13.5% | RS: 2.0 g/L | TA: 6.3 g/L

## Tasting Notes

Complex stone fruit aromas and the soft, smoky influence of new French barrique on the nose, the palate is fresh and opulent, brimming with flavours of ripe peach, apricot, vanilla and abundant well-balanced warming spices.

## SERVING SUGGESTIONS

A perfect match with lobster, crayfish, scallops and prawns or simply enjoyed on its own slightly chilled.

## CELLARING RECOMMENDATIONS

A beautiful seductive wine, drinking well now but would reward patience beyond 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 Mt Arthur Reserve Series showcases our premium 'Reserve' range of wines which stand out for their superior quality and structure.

