

KAHURANGI ESTATE

VINTAGE RESERVE BLANC DE BLANCS



2019 Harvest

HARVEST DATE Late February 2019

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. One of Nelson's finest vintages!

VINEYARD

100% Chardonnay, hand picked from two vineyards in the Nelson region.

SOIL

Predominantly stony alluvial soil.

FERMENTATION / MATURATION

Our Blanc de Blancs was made using traditional Champagne fermentation methods with 24 months on yeast lees in the bottle

WINEMAKING ANALYSIS

Alc: 11.5% | RS: 3.06 g/L | TA: 5.4 g/L

Tasting Notes

This delicious wine is dry and crisp showing green apple and citrus notes with a hint of minerality.

SERVING SUGGESTIONS

Enjoy with delicate seafood, shellfish dishes, or an aged cheese like Manchego.

CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for quite a few years to come. Cellar up to 2030

KAHURANGI VINTAGE RESERVE

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".

Our Vintage Reserve showcases our premium range of wines which stand out for their superior quality and structure.

