

# KAHURANGI ESTATE 'REGIONAL SELECTION'

## NELSON CHARDONNAY

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### 2022 Harvest

**HARVEST DATE** Late March & early April 2022

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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

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Grapes sourced from the Moutere Hills region of Nelson.

### SOIL

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Predominantly in Moutere clay

### FERMENTATION / MATURATION

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100% fermentation in a mix of new and older French oak barrels.

### WINEMAKING ANALYSIS

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

### Tasting Notes

Stone fruit aromas abound on the nose. The palate is full and rich with a generous serving of nectarine and soft spices.

### SERVING SUGGESTIONS

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Best enjoyed with poached salmon, slow cooked pork or a crisp Caesar salad.

### CELLARING RECOMMENDATIONS

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Enjoy now or cellar through to 2028

### 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.

