

KAHURANGI ESTATE

MT ARTHUR RESERVE PINOT NOIR



2022 Harvest

HARVEST DATE March 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, ect. 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

Pinot Noir selected from our growers estates based in the Nelson.

SOIL

Predominantly Moutere Clay with stony alluvial soil.

FERMENTATION / MATURATION

Initial hand plunging in open fermenters for 4 weeks then 100% fermentation in a mix of new and older French and American oak barriques for over 11 months.

WINEMAKING ANALYSIS

Alc: 13.5% | RS: <2.0 g/L | TA: 6.9 g/L

Tasting Notes

Juicy cherry-berry aromas with hints of cedar and white pepper on the nose. The palate is smooth and full bodied with ripe earthy, black berry flavours and lingering soft tannins.

SERVING SUGGESTIONS

This elegant Pinot Noir is delicious served with duck, salmon or aged cheese.

CELLARING RECOMMENDATIONS

Perfect now until 2030+

KAHURANGI MT ARTHUR 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.

