

KAHURANGI ESTATE

MARLBOROUGH CHARDONNAY



2022 Harvest

HARVEST DATE Late March 2023

The 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit set early December resulted in crop levels bigger than average. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINEYARD

Selected from two vineyards grown in the Southern Valleys of Marlborough.

SOIL

The Southern Valleys of Marlborough, are glacial valleys which are more clay and wind-blown loess.

FERMENTATION / MATURATION

A variety of fermentation techniques were used with a mixture of juice going straight into French oak barrels for 7 months. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment. The wine underwent full malolactic fermentation to add further complexity.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 5.25 g/L

Tasting Notes

This Marlborough Chardonnay is rich, creamy, full bodied with citrus flavours. An elegant wine without reliance on new oak, which shows a hint of how great New Zealand Chardonnays can be.

SERVING SUGGESTIONS

Enjoy on its own or with rich seafood or poultry dishes.

CELLARING RECOMMENDATIONS

Enjoy now until 2027.

KAHURANGI ESTATE 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 Series showcases some of the finest wine the region has to offer.

