

KAHURANGI ESTATE

MT ARTHUR RESERVE BARRIQUE FERMENTED SAUVIGNON BLANC



2022 Harvest

HARVEST DATE 31st 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, 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

Grapes selected from a single vineyard grown in Upper Moutere.

SOIL

Predominantly in Moutere clay

FERMENTATION / MATURATION

Our limited release Sauvignon Blanc was fermented and aged in seasoned French oak barriques for over 10 months..

WINEMAKING ANALYSIS

Alc: 13.5% | RS: 2.0 g/L | TA: 7.7 g/L

Tasting Notes

Ripe apricots and pears abound on the nose. The palate is smooth, full and creamy, brimming with fleshy stone fruit flavours and subtle spicy oak notes. This is a gorgeous, lush wine with great length and lingering finesse

SERVING SUGGESTIONS

Perfect on its own or with rich, spicy foods.

CELLARING RECOMMENDATIONS

Great now through to 2027

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.

