

KAHURANGI ESTATE

MT ARTHUR RESERVE CHARDONNAY



2023 Harvest

HARVEST DATE 25 March & 6 April 2023

Harvest 2023 was also a challenging season to start with. Variable fruit set and early disease pressure made it challenging work for our team out in the vineyards. It settled down with a dry, hot January, then February kicked in and was wet from start to end. March came along and the weather behaved until harvest time. We ended up with good quality fruit across all varieties and about average sized volumes. All in all, a very good year and some lovely wines to follow.

VINEYARD

Selected from two vineyards grown in the Moutere Hills.

SOIL

Predominantly in Moutere clay

FERMENTATION / MATURATION

100% fermentation in a mix of new and older French oak barriques for over 10 months.

WINEMAKING ANALYSIS

Alc: 14% | RS: <2.0 g/L | TA: 6.4 g/L

Tasting Notes

A complex wine fermented and aged in a mix of new and aged French barriques. Soft vanilla, caramel and Crème Brule on the nose and flavours of white peach, apricots and subtle warm spices on the palate. Rich and generous with defined fruit flavours backed by well-structured, gentle tannins and medium acidity - a well made, elegant wine.

SERVING SUGGESTIONS

A perfect match with lobster, crayfish, scallops and prawns or simply enjoyed on its own slightly chilled.

CELLARING RECOMMENDATIONS

A beautiful seductive wine, drinking well now but would reward patience beyond 2030.

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.

