

KAHURANGI ESTATE

# VINTAGE RESERVE BLANC DE BLANCS



## 2017 Harvest

### HARVEST DATE

Early March

It was a challenging growing season. A longer than average flowering period and cooler summer temperatures with careful vineyard management we managed to produce excellent Chardonnay grapes to provide the base for our Blanc de Blancs

### VINEYARD

100% Chardonnay, hand picked from a single vineyard in Appleby on the Waimea Plains in the Nelson region.

### SOIL

Stony alluvial soil.

### FERMENTATION / MATURATION

Our Blanc de Blancs was made using traditional bottle Champagne fermentation methods with 24 months on yeast lees

### WINEMAKING ANALYSIS

Alc: 11.5% | RS: 2.89 g/L | TA: 5.6 g/L

## Tasting Notes

Made from 100% Nelson Chardonnay grapes, this delicious wine is dry and crisp showing green apple and citrus notes with a hint of minerality.

### SERVING SUGGESTIONS

Enjoy with delicate seafood, shellfish dishes or an aged cheese like Manchego.

### CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for a quite a few years to come. Cellar up to 2023

## KAHURANGI VINTAGE RESERVE

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”.

Our Vintage Reserve showcases our premium range of wines which stand out for their superior quality and structure.

