

# KAHURANGI ESTATE 'ESTATE RESERVE' NELSON CHARDONNAY



## 2023 Harvest

**HARVEST DATE** 25,29 & 30 March and 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

Fruit sourced from three vineyards in Upper Moutere.

## SOIL

Predominantly in Moutere clay

## FERMENTATION / MATURATION

100% fermentation in older French oak for over 10 months.

## WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 6.4 g/L

## Tasting Notes

Fermented and aged in French barriques, the nose shows aromas of fresh white peach, apple, citrus and soft spices. The palate is clean and crisp, brimming with peaches, melon and subtle creamy notes. Minerally and tight, this classy wine is lovely drinking.

## SERVING SUGGESTIONS

Try with chicken in a rich cream sauce or deep fried Blue Cod.

## CELLARING RECOMMENDATIONS

Enjoy now through to 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 Kahurangi Estate 'Estate Reserve' Series of wine is made especially in mind for the hospitality trade. Our winemakers know that every glass of wine begins at the vine and every step of the journey demands selection and refinement, in a dedicated quest for premium quality wines.

