

KAHURANGI ESTATE

# NELSON PINOT NOIR



## 2024 Harvest

**HARVEST DATE** March 2024

Harvest 2024 was a stand-out vintage for the Nelson region. Starting with a warm spring, it continued on through a hot and dry summer and autumn, resulting in superb clean, ripe fruit packed with intense flavours perfect for making sensational wine.

## VINEYARD

Selected from a few of our growers vineyards in the Nelson region.

## SOIL

Predominantly Moutere Clay

## FERMENTATION / MATURATION

Initial hand plunging in open fermenters for 4 weeks then small portion of maturation in 1 & 2 year old French oak barrels, with majority of wine maturing in older French oak barrels for 10 months.

## WINEMAKING ANALYSIS

Alc: 13.5% | RS: <2.0 g/L | TA: 6.3 g/L

## Tasting Notes

A delicate wine with an aromatic bouquet of wild red cherries, raspberries and a whisper of rose petal intertwined with subtle earthy nuances. On the palate, it reveals a medium-bodied elegance where vibrant red fruit seamlessly merges.,

## SERVING SUGGESTIONS

This wine's graceful structure and nuanced layers make it a perfect comparison for roasted duck, mushroom risotto.

## CELLARING RECOMMENDATIONS

Enjoy now until 2030.

## KAHURANGI ESTATE RESERVE SERIES

Kahurangi Estate is named after the stunning Kahurangi National Park on our doorstep. Kahurangi is a Māori 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.



