

KAHURANGI ESTATE

MT ARTHUR RESERVE PINOT NOIR



2019 Harvest

HARVEST DATE

Mid March to early 2019

2019 was a stand-out vintage for the Nelson region. Starting with a warm spring, it continued on through a long, hot and very dry summer and autumn resulting in superb, clean, ripe fruit packed with intense flavours perfect for making sensational wine.

VINEYARD

Pinot Noir grown on selected sites in the Moutere Hills, Kina Peninsula and Waimea Plains.

SOIL

Predominantly Moutere Clay with stony alluvial soil.

FERMENTATION / MATURATION

Initial hand plunging in open fermenters for 4 weeks then 100% fermentation in a mix of new and older French and American oak barriques for over 11 months.

WINEMAKING ANALYSIS

Alc: 14.0% | RS: 1.0 g/L | TA: 5.5 g/L

Tasting Notes

Deep ruby in colour, this general wine displays intense ripe dark fruit aromas with well-integrated spicy oak notes. The palate is rich layers of forest floor berries combined with silky soft tannins producing a beautifully balanced and elegant lush wine with a lingering finish.

SERVING SUGGESTIONS

This elegant Pinot Noir is delicious served with duck, salmon or aged cheese.

CELLARING RECOMMENDATIONS

A wine best enjoyed now but will cellar well for a quite a few years to come. Cellar up to 2027

KAHURANGI MT ARTHUR 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.

