

# KAHURANGI ESTATE 'REGIONAL SELECTION' NELSON MONTEPULCIANO



## 2022 Harvest

**HARVEST DATE** 19 April 2022

Harvest 2022 threw just about everything at us to challenge even the most seasoned grower. From a cool, damp flowering period, beautiful hot January followed by super wet February, huge disease pressure all round, etc. Fortunately from the beginning of March onwards, the fine weather returned and stayed. While yields were down on average, the fruit that was harvested was in the main very good and we're looking forward to some great wine.

## VINEYARD

Single vineyard grown in Upper Moutere, handpicked at harvest.

## SOIL

Predominantly Moutere clay

## FERMENTATION / MATURATION

Initial fermentation in open fermenters with hand plunging then 100% barrel maturation in older French oak barriques

## WINEMAKING ANALYSIS

Alc: 14.0% | RS: < 2.0 g/L | TA: 6.2 g/L

## Tasting Notes

Dark cherry and subtle spices on the nose, the palate exhibits soft tannins with juicy forest berry flavours and hints of white pepper and violets.

## SERVING SUGGESTIONS

Best served at room temperature and try with hearty dishes like beef bolognese or lamb and mushroom kebabs.

## CELLARING RECOMMENDATIONS

Drink now to 2032

## KAHURANGI REGIONAL SELECTION 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 Regional Selection Series aims to capture the essence of several well known New Zealand wine growing regions.

