

KAHURANGI E S T A T E



FUMÉ BLANC 2017



Kahurangi Estate is a family owned boutique winery specialising in hand-made wines. The vineyard was first planted in 1973 and has the oldest commercial vines in the South Island.

Kahurangi is a Maori word with a number of translations, two being "treasured possession" and "precious jewel". The logo is a stylised reproduction of the Nikau palm, which proliferates in the valleys and west coast beaches of the Kahurangi National Park. The Nikau palm was a treasured source of food and flax to the indigenous Maori tribes in the South Island.



Winemakers Notes

Vineyard	From a selection of our growers in the Nelson Region
Soil	Predominantly Moutere Clay.
Vintage Conditions	It was a challenging growing season. A longer than average flowering period with a cooler summer temperatures. Harvest started later than usual but with careful vineyard management the fruit was looking great. So we decided to make our first Fumé Blanc.
Harvest Date	Early April 2017
Fermentation / Maturation	Our 2017 Fume Blanc is made from 100% Sauvignon Blanc grapes sourced from a small selection of our best cuvees that came in over the vintage. Ferments were carried out in a selection of older French Oak barrels and some new oak barrels to add complexity to the final wine which was bottled later in the season to give the wine its finished intensity.
Finings	Nil finings - Vegan friendly wine
Alcohol	12.0%
Residual sugar	4.0 g/L
Total Acidity	7.6 g/L
Tasting Notes	<i>"Beautifully composed and styled, this oak-aged sauvignon shows lifted aromas of nectarine, green rockmelon, snow pea and lime zest aromas with a hint of oatmeal complexity. The palate is wonderfully weighted and intensely flavoured, delivering loads of tasty flavours backed by bright acidity"</i> Sam Kim, Wine Orbit
Cellar	Drink young and fresh through to 2020
Serving Suggestions	
Accolades	5 Stars, 93 points - Sam Kim, Wine Orbit.

Treasured Possession

www.kahurangiwine.com