

FROM THE CELLAR... KAHURANGI ESTATE

**YOU HAVE TO VISIT
KAHURANGI ESTATE
BECAUSE...**

You'll taste some
incredible wines at the
hands of an amazing
staff.



*The Kahurangi Cellar Door (top) and the
Kahurangi Pinot Noir Rosé bottle (bottom).*

The Chief Winemaker, Neil Todd, has been at the helm since the early 2000s. Interestingly, he began his career as a brewer, but don't let that fool you. His wines have earned awards on the international scene, which speaks volumes (pardon the pun), not only about his winemaking abilities, but more broadly, about

FIRST IMPRESSIONS

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We first learned about Kahurangi Estate in *Wine Trails Australia & New Zealand*, a book by Lonely Planet devoted to weekend wine tasting. Given all the positive things we read about the winery in that edition, we simply had to visit during our time in New Zealand. In fact, we made a day trip of it from our home base in Blenheim (Marlborough), about a 90-minute drive from Nelson.

From the moment we set foot inside the cellar door on a rainy March day, we knew we were in for a treat. Cameron Woods, our charismatic host, guided us through a fantastic tasting, showcasing why Kahurangi Estate has earned such a distinguished reputation for producing premium wines.

THE LAY OF THE LAND

Laying claim to the oldest cellar door in the Nelson region, the first Kahurangi Estate vines found their roots in 1973. This included some of the first commercial Riesling vines on New Zealand's South Island.

The current winery owners, the Day family, purchased the estate in 1998. To this day, the family continues to make a range of exceptional offerings from Riesling, Pinot Gris, Gewürztraminer, Chardonnay, Pinot Noir, and Montepulciano grapes.

The boutique winery, as part of its "Tasteology experience," has an International Wine Room, offering wines from Australia, Europe, and the Americas, as well as a selection of cognac, sherry, and port. Kahurangi Estate also offers luxury accommodations in an on-site, 100-year-old cottage, which offers a spectacular view of Mount Arthur.



the fantastic Nelson region. In more recent times, Emmanuelle David, a talented winemaker who started her career in Burgundy, has joined the winemaking team, adding some French flair to the mix.

WINEMAKING PHILOSOPHY

Kahurangi Estate aims to produce premium wines from a range of grapes that thrive in Nelson's temperate climate. This includes aromatic varieties, such as Riesling, Pinot Gris, and Gewürztraminer, for which the winery is known, as well as Chardonnay and Pinot Noir. The focus on quality, sustainability, and environmental integrity shines through in every offering produced by the winemaking team. From what we could glean, this reflects the essence of the family-operated estate.

THE TASTING



Cameron Woods in his element.

We had the privilege of tasting a good proportion of the offerings on Kahurangi Estate's wine list. Our adventure began with the 2017 Mt. Arthur Reserve Riesling (price: \$25 NZD) and ended with the 2017 Kahurangi Estate Montepulciano (price: \$25 NZD).

In between, we tasted the:

- 2014 Kahurangi Estate Gewürztraminer (price: \$22 NZD)
- 2018 Kahurangi Estate Sauvignon Blanc (price: \$22 NZD)
- 2017 Kahurangi Estate Fumé Blanc (price: \$25 NZD)
- 2018 Kahurangi Estate Chardonnay (price: \$25 NZD)
- 2018 Mt. Arthur Reserve Chardonnay (price: \$30 NZD)
- 2018 Kahurangi Estate Rosé (price: \$22 NZD)
- 2017 Kahurangi Estate Pinot Noir (price: \$25 NZD)
- 2017 Mt. Arthur Reserve Pinot Noir (price: \$35 NZD)

In the end, we couldn't decide on a sole winner, so we picked two (why not?). The 2018 Kahurangi Estate Chardonnay offered up brioche, toast, perfume, and stone fruit notes in the nose. On the palate, this pale-medium gold, full-bodied, dry white, with medium-high acidity, offered up peach and mango flavours, as well as caramel, vanilla, and spice. The enduring, integrated finish left us wanting another sample. For us, this delicious offering reminded us of a Chablis-style Chardonnay, where the fruit does most of the talking, as opposed to the oak. We could see this wine pairing nicely with cream-based sauces, seafood, and a range of appetizers and cheeses.

We also thoroughly enjoyed the 2018 Kahurangi Estate Rosé made from 100% Pinot Noir. From what we learned, the skins remain in contact with the juice for about 6 hours, resulting in a gorgeous, medium salmon colour. In the nose, the bouquet consisted of ripe honeydew melon, ripe strawberries, juicy white peach, watermelon, and white flowers. This medium-bodied, highly acidic, dry Rosé offered more strawberries and white flowers in the mouth, as well as rhubarb, red apple, and lime. We could see ourselves sipping it with friends on a patio during the summer months. We would pour it with lighter fare, including salads (possibly with a citrus-based vinaigrette to match the acidity), charcuterie, and barbecued pork or chicken.

FINAL NOTES

We can easily see why Kahurangi Estate has earned numerous accolades for its wines. The family-operated boutique winery has plenty to offer, including luxurious accommodations and an enthralling Tasteology experience. The Cellar Door team knows more than a few things about how to treat its guests, so thank you, Cameron. As a bonus, you'd be hard-pressed to find better wine for the money.

Kahurangi Cellar Door

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