

Kawarau Estate

South Island, New Zealand

Kawarau Estate is a family owned vineyard established in 1992. The grapes for all the wines are organically grown at Dunstan vineyard north of Lowburn in Central Otago, South Island. Hot, dry summers in Central Otago combined with its cool and dry winters are ideal for growing organic wines. This extreme southern wine region is New Zealand's newest and has already established a reputation for rich fruity Pinot Noir and Sauvignon Blanc.

Kawarau Estate is dedicated to the production of high quality wines. They keep their yields low to maximize ripeness and fruit flavors and as a result the Sauvignon Blanc, Chardonnay and Pinot Noir wines are fruity, refreshing and well balanced. Pesticides and synthetic fertilizers are not used in the vineyards. Only a controlled amount of sulfur dioxide is used as a preservative. The vineyard has had full organic certification from Bio-Gro New Zealand since 1996.

Sauvignon Blanc: a blast of grapefruit and passionfruit on the nose and a treat for your palate with tropical fruits, gooseberry and nettle flavors. Overall it's a clean, fresh wine with a delicious fruity finish.

Reserve Pinot Noir: a complex, tightly structured wine, aged for 11 months in fine French burgundy oak. It has a good balance between tannin and fruit weight. You'll find hints of chocolate and spice and a great ripeness of fruit!

Reserve Chardonnay: fermented and aged for 10 months in fine French oak barrels. It is full bodied with a lively citrus nose and hints of pineapple. On the palate the flavors are toasty, warm and complex; showing grapefruit and white peach accented with subtle oak.



