



OKAHU
WINE OF NEW ZEALAND



Okahu Chambourcin 2014

Estate grown - single vineyard.

Extremely ripe fruit from the 2014 vintage provided the best example ever of this popular varietal. Top in its class at the San Francisco International wine awards.

Aroma

Bold and expressive bouquet with dark berry fruits, black cherry. Toasty and spicy suggestions and core of energy.

Palate

Very fruity with black cherry and dark berry flavours, liquorice, cloves and spice, a baked fruit cake layer, medium+ acidity and tannins, dry yet lengthy finish. A lovely example of the variety and wine showing vine age and ripeness.

Food Match

Braised oxtail with creamy mash, or roast duck and crunchy potatoes and kumaras.

Alcohol Volume

13.5%

Awards

Silver Medal

90 Points

'Recommended'

2016 San Francisco International Wine Competition

Cameron Douglas - Master Sommelier

Wine State Magazine

