

AKARUA CHARDONNAY 2022

Central Otago - Bannockburn



Akarua is a unique site made of 52 ha (including 34,5 ha of vines) nestled in the foothills of snow-capped mountains, on the bank of the Kawarau River, upstream of Dunstan Lake and amid breathtaking scenery. Located in the Central Otago region, in Bannockburn, the vineyard is planted over three terraces facing west giving it intense all-day sun during the growing season. This exceptional terroir offers a great pinot noir expression, as a reflection of the dramatically beautiful mountains surrounding the estate. Akarua means "two vines" in Māori, referring to the original grape varieties planted in 1996 by the Sir Clifford Skeggs: pinot noir and chardonnay. They now represent 78.5 % and 2% of the parcels respectively, and a small amount of pinot gris and riesling completes the offering.

VINEYARD AREA : 0.9 ha
BLEND : 100% Chardonnay
ALCOHOL : 14 %



Vegan

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock
AVERAGE AGE OF THE VINE : 23 years
ELEVATION : 230 m
GRAPE VARIETIES : 100% Chardonnay
PRUNING : VSP, Spur
HARVEST : Hand picked
HARVEST PERIOD : March 30th – April 8th

THE WINE

WINEMAKING : Grapes were gently whole bunch pressed. The majority of the barrels went through malolactic fermentation and a few were left without malolactic fermentation to help give the wine vibrancy. Weekly lees stirring took place for six months.
AGEING : In French oak barrels
AGEING DURATION : 8 months

TASTING COMMENTS



Akarua Chardonnay is bright, pale golden straw with clear hues.



A complex nose of stone fruit, flint and toffee.

The palate is full and dry with sweet peach, nectarine, citrus and biscotti.



Showing nice weight, complexity, and bright acidity. Finishes long with lingering stone fruit.



Recommended cellaring through 2027.

FOOD & WINE PAIRING

Our Chardonnay is a versatile wine that can be paired with many dishes. In particular meals with seafood, pork, chicken, mushrooms, broccoli, cauliflower and beans. Especially dishes with creamy sauces. It also goes well with soft and hard cheeses such as brie and gouda.