

AKARUA CHARDONNAY 2023

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 : 3.7 ha
BLEND : 100% Chardonnay
ALCOHOL : 14 %



Vegan

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock
AVERAGE AGE OF THE VINE : 25 years
ELEVATION : 230 m
GRAPE VARIETIES : 100% Chardonnay
PRUNING : VSP, Spur
HARVEST : Hand picked
HARVEST PERIOD : April 4th - 9th

THE WINE

WINEMAKING : Carefully hand harvested Chardonnay grapes were gently whole pressed then juice settled overnight. The juice then went into barrel and amphorae for an extended fermentation and full malolactic fermentation followed. The wine was lees stirred weekly for a period of around seven months.

AGEING : French Oak Barrels of which 25% were new and a 1000 Litre Sandstone Amphorae
AGEING DURATION : 10 months

TASTING COMMENTS



Bright straw with clear hues.



A complex nose of peach, nectarine, flint, and perfume.



The palate is full and textural with complex citrus and stone fruit. The wine is concentrated and finely balanced. There is a touch of nougat that leads to a long zesty lemon mineral finish.



Cellaring through 2028.

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.

RATINGS & COMMENTS

GOLD MEDAL THE NZ INTERNATIONAL SHOW 2023

94/100 STEPHEN WONG 2023

92/100 CAMERON DOUGLAS 2023

16/20 EMMA JENKINS 2023