

AKARUA
CHARDONNAY
2024
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 : 13.5 %

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock
AVERAGE AGE OF THE VINE : 29 years
ELEVATION : 230 m
GRAPE VARIETIES : 100% Chardonnay
PRUNING : VSP, Spur
HARVEST : Hand picked
HARVEST PERIOD : 27th of March to the 5th of April

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 31% were new and a 1000 Litre Sandstone Amphorae
AGEING DURATION : 10 months

TASTING COMMENTS



Pale golden straw with clear hues.



An expressive nose of stone fruit, melon, brioche, citrus blossom and flint.



The palate is dry with sweet ripe peach, pear, quince, lemon curd and toasty oak. Well balanced with some richness, good concentration and a long stone fruit finish.



Cellaring through 2029.

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.



Vegan