

Akarua Chardonnay

TECHNICAL SHEET – VINTAGE 2025



“In Bannockburn, Chardonnay embodies Te Ao, the world of light that dispels the darkness. Between oak barrels and amphorae, it reveals a duality between heritage and renewal, where the inner tension of the fruit shapes a pure and radiant expression. For me, Akarua Chardonnay is an illumination — a flash of light in the shadows.”

Anne Escalle, Estate Manager

APPELLATION : Central Otago - Bannockburn

HEAD WINEMAKER : Leonardo Ricardez

TERROIR : Light-textured alluvial soils overlying schist bedrock.

VINEYARD AREA : 3,7ha

AVERAGE VINE AGE : 30 years

CULTIVATION : Akarua follows a regenerative viticulture philosophy, with practices that enrich soils, eliminate chemical inputs and promote long-term natural balance. The estate is currently undergoing organic conversion.

HARVEST : Hand Picking, from March 27 to March 29.

WINEMAKING : The Chardonnay grapes were carefully hand-harvested, then gently whole-bunch pressed. The juice was left to settle overnight before being transferred to barrels and amphorae for a long fermentation, followed by full malolactic fermentation. The wine was then stirred weekly for approximately seven months.

AGING: French Oak Barrels of which 30% were new and three 1000 Litre Sandstone Amphorae.

BLEND : 100% Chardonnay

ALCOHOL : 13,5%

CELLARING POTENTIAL : Excellent ageing potential through 2030

« Nothing should stand between your emotions and our wines. »

From vineyard to cellar, every gesture is an act of creation. We aim to preserve the purity of an experience. Your emotions are the only guide to truly appreciating our wines.



**EDMOND
DE ROTHSCHILD**

WINEMAKER'S TASTING NOTES – VINTAGE 2025

Tasting notes

To the eye, the wine displays a pale golden straw colour with bright, clear highlights, suggesting elegance and precision. The nose, expressive and refined, opens with aromas of stone fruit and melon, lifted by delicate notes of citrus blossom. Subtle hints of brioche and flint emerge with aeration, adding depth and complexity to the bouquet.

On the palate, the attack is dry and precise, revealing a beautifully ripe and generous expression. Flavours of peach, pear and quince unfold harmoniously, complemented by touches of lemon curd and subtle oak nuances. The wine shows fine balance between richness and freshness, supported by good concentration and a smooth, structured texture. The finish is long and persistent, carried by elegant stone fruit notes.

– Anne Escalle, Estate Manager

Akarua Vintage report

The 2025 season in Central Otago began with a challenging spring, marked by a significant frost event in early November that affected young shoots despite extensive frost protection measures. Under the influence of La Niña – bringing cooler and more unsettled conditions – the growing season remained variable, with periods of humidity and slower vine development. Flowering and fruit set were more irregular, yet the vineyard ultimately produced a healthy crop.

Summer unfolded with alternating stable conditions and cooler spells, before a cooler and windier pattern settled towards the end of the season. This slower ripening period favoured gradual flavour development while preserving natural acidity and fine balance.

Harvest, carried out from late March to late April, took place under good sanitary conditions, delivering grapes with purity and freshness. Despite the challenges of the season, the 2025 vintage reveals precise, vibrant wines with refined structure and a distinctive aromatic lift.

edmondderothschildheritage.com
contact@edrh-wines.com
@akarua

« Nothing should stand between your emotions and our wines. »

From vineyard to cellar, every gesture is an act of creation. We aim to preserve the purity of an experience. Your emotions are the only guide to truly appreciating our wines.



**EDMOND
DE ROTHSCHILD**