

AKARUA  
PINOT GRIS  
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 : 1.74 ha  
BLEND : 100% Pinot Gris  
ALCOHOL : 13 %



Vegan

#### THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock.

AVERAGE AGE OF THE VINE : 22 years

ELEVATION : 220m

GRAPE VARIETIES : 100% Pinot Gris

PRUNING : VSP, Spur

HARVEST : Hand picked

HARVEST PERIOD : 6th – 8th April 2023

#### THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed for settling. The settled juice was transferred to a 1000 litre French sandstone amphora, some older barrels and a stainless-steel tank. Cool slow fermentation followed with extended yeast lees contact of three months. The three resulting wines were blended and prepared for bottling.

AGEING : Stainless steel tanks.

AGEING DURATION : 3 months.

#### TASTING COMMENTS



Akarua Pinot Gris is pale lemon straw with clear hues.



The nose is expressive with sweet ripe pear, melon, apricot, apple, nougat and peach blossom.



An appealing dry palate with ripe pear, candied peach, melon, brioche and a hint of lemon curd. Creamy textured, medium bodied, round and concentrated with a long mineral finish and a hint of flint.



Cellaring through 2028.

#### FOOD & WINE PAIRING

*Can be enjoyed on its own or with grilled seafood and lemon, pork dishes and cheese fruit platter to name a few.*