

AKARUA
PINOT GRIS
2025
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 : 13,5 %

THE VINEYARD

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

AVERAGE AGE OF THE VINE : 24 years

ELEVATION : 200-300m

GRAPE VARIETIES : 100% Pinot Gris

PRUNING : VSP, Spur

HARVEST : Hand picked

HARVEST PERIOD : 29th March 2025

THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed for settling. The settled juice was transferred to a 1000 litre sandstone Amphora, and old French oak barrels. Cool slow fermentation followed with extended yeast lees contact of four months. After this period all the vessels were blended and prepared for bottling.

AGEING : Sandstone Amphora and old oak barrels

AGEING DURATION : 4 months.

TASTING COMMENTS



Pale straw with yellow hues, bright and clear.



The nose is perfumed and floral with notes of rose petal, elderflower and peach blossom.



The palate is generous and well balanced with precise acidity that lends freshness and clarity. Notes of lychee, apricot, and elderflower with hints of rose petal and ginger, resulting in a complex wine with a long and graceful finish.



Cellaring through 2028.

FOOD & WINE PAIRING

Can be enjoyed on its own or with grilled seafood and lemon, pork dishes.

Vegan