

# AKARUA PINOT NOIR 2022

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 : 35ha (26 ha for Pinot Noir)

BLEND : 100% Pinot Noir

ALCOHOL : 13%



## THE VINEYARD

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

AVERAGE AGE OF THE VINE : 24 years

ELEVATION : 240-270m

GRAPE VARIETIES : 100% Pinot Noir

PRUNING : VSP, Spur

HARVEST : Handpicked

HARVEST PERIOD : April 1<sup>st</sup> to April 13<sup>th</sup>

## THE WINE

WINEMAKING : Carefully hand harvested grapes were batch fermented. Mostly destemmed with two batches with a small portion of whole cluster component. Fermented on skins for around three weeks. The resulting wine was gently pressed to French oak barrels for maturation.

AGEING : In French barrels, including 20% new barrels, medium-plus toast, from the Alliers and the Vosges forests.

AGEING DURATION : 9 months

## TASTING COMMENTS



Akarua Pinot Noir has a medium to dark purple with pink hues.



The nose reveals an expressive perfume, blackberry, violet and a hint of oak spice.



Medium bodied with a lovely sweet red fruit front palate with red cherry, plum and raspberry. Nicely balanced with very fine tannin, savoury mid palate and a very long fed berry finish.



This wine has an excellent ageing potential of over 10 years (2032+).

## FOOD & WINE PAIRING

*Can be enjoyed on its own as an aperitif or will make a great match with roast duck, grilled salmon, pork dishes, mushroom risotto, and roast beet salad.*