

Akarua is a unique site made of 52 ha (including 34,5 ha of vines) nestled in 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 : 34ha (26 ha for Pinot Noir) BLEND : 100% Pinot Noir ALCOHOL : 13.5%

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock. AVERAGE AGE OF THE VINE : 28 years EVELATION : 250-270m GRAPE VARIETIES : 100% Pinot Noir PRUNING : VSP, Spur HARVEST : Handpicked HARVEST PERIOD : 21st of March and the 2nd of April 2024

THE WINE

WINEMAKING : Carefully hand harvested grapes were mostly destemmed with 13% of whole cluster component. Fermented on skins for around three weeks. The resulting wine was gently pressed to stainless steel tank to age before bottling. AGEING : Stainless steel tank. AGEING DURATION : 3 months.

TASTING COMMENTS



Medium purple with garnet hues.

- The nose is vibrant with raspberry, blueberry fruit of the forest and spiced plum.
- The palate has sweet red plum, cherry, cranberry, mushroom and a hint of chocolate and cola. Dry with silky fine tannin, medium bodied and bright acidity. Finishes long with a red berry flourish.

Cellaring through 2029.

FOOD & WINE PAIRING

Can be enjoyed on its own as an aperitif or with roasted chicken, grilled salmon, mushroom risotto or cheese platter.

Vegan