

Akarua Pinot Rouge

TECHNICAL SHEET – VINTAGE 2025



“In Bannockburn, a land of contrasts and extremes, the vine moves forward in a state of constant duality. Beneath the schist rocks, our Pinot Noir draws an intensity born of this tension, echoing the power of Te Pō. Akarua expresses the fragile balance of a place that reveals itself only to those who listen.”

Anne Escalle, Estate Manager

APPELLATION : Central Otago - Bannockburn

HEAD WINEMAKER : Léonardo Ricardez

TERROIR : Light-textured alluvial soils overlying schist bedrock.

VINEYARD AREA : 35ha

AVERAGE VINE AGE : 28 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, April 11th and 17th.

WINEMAKING : Carefully hand harvested grapes were mostly destemmed with approximately 15% of whole cluster component. Fermented on skins for around three weeks. The resulting wine was gently pressed and transferred to old French oak barrels to age before bottling.

AGING : Old French oak barrels, 5% new. Aging duration : eight months.

BLEND : 100% Pinot Noir

ALCOHOL : 13%

CELLARING POTENTIAL : 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.



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WINEMAKER'S TASTING NOTES – VINTAGE 2025

Tasting notes

To the eye, the wine displays a medium purple colour with delicate garnet hues, suggesting both vibrancy and evolution. The nose, lively and expressive, opens with aromas of raspberry and blueberry, enriched by notes of forest fruits and spiced plum, offering a fragrant and inviting bouquet.

On the palate, the wine reveals a juicy and harmonious texture, with flavours of red plum, cherry and cranberry unfolding with precision. Fine, silky tannins and bright acidity provide balance and freshness, while subtle hints of spice add depth to the overall expression. The structure is medium-bodied, elegant and approachable, leading to a long, persistent finish marked by refined red berry notes.

Versatile and food-friendly, this wine pairs beautifully with roasted chicken, grilled salmon, mushroom risotto or a selection of cheeses.

- *Anne Escalle, Estate Manager*

Akarua Vintage report

The season began with familiar cold fronts from the Southern Ocean, bringing snow-capped mountains and brisk air. A severe frost event on November 3rd impacted early growth, but the vineyard showed resilience.

Despite a weak La Niña influence and unsettled spring weather fruit set progressed, and healthy crops developed across the estate.

Flowering and fruit set were variable, yet promising pockets of growth emerged.

A warm, stable end to summer helped advance ripening, and although cooler temperatures and scattered rain returned, they allowed for extended flavour development and balanced acidity.

In the end, the fruit quality was excellent – an encouraging result that highlights the vineyard's ability to thrive even in challenging conditions.

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