

AKARUA
RIESLING
2024
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 87 % and 10% of the parcels respectively, and a small amount of pinot gris and riesling completes the offering.

VINEYARD AREA : 1.1 ha
BLEND : 100% Riesling
ALCOHOL : 13 %

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock.
AVERAGE AGE OF THE VINE : 18 years
ELEVATION : 270m
GRAPE VARIETIES : 100% Riesling
PRUNING : Spur
HARVEST : Hand picked
HARVEST PERIOD : 8th of April 2024

THE WINE

WINEMAKING : Carefully hand harvested grapes were gently pressed and settled overnight. The settled juice was transferred to a stainless-steel tank for a cool slow fermentation. Once fermentation was complete, the wine was transferred to age in Amphora. Extended yeast lees contact of six months.
AGEING : Stainless steel tanks.
AGEING DURATION : 6 months.

TASTING COMMENTS



Akarua Riesling is pale lemon straw with clear hues.



The nose is very expressive with jasmine, mango, lemon curd, citrus and flint.



The palate is dry with sweet citrus, stone fruit, guava and wet stone. Light bodied, finely balanced with bright acidity, pretty texture and a long mineral finish.



Cellaring through 2029.

FOOD & WINE PAIRING

*Can be enjoyed on its own or with fresh seafood like a ceviche or white meat dishes.
Pairs well with soft creamy cheeses.*



Vegan