

AKARUA  
THE SIREN  
2023  
Central Otago - Bannockburn



The second most widely planted grape variety in New Zealand, pinot noir captures and reproduces the intensity from the terroirs of Bannockburn. This wine region now finds itself on the world map of wines thanks to its exceptional pinot noir, on a par with Burgundy and Oregon, the two regions traditionally synonymous with this grape variety. "The Siren", Akarua's super premium cuvée, leaves in its wake a mesmerising and ambitious Pinot Noir. It is composed of the finest parcels from Cairnmuir Road in Bannockburn, and made from a selection of 20 barrels from the best batches. The odyssey of a full-bodied and complex wine, both floral and spicy with enchanting black-berry aromas.

VINEYARD AREA : 35ha (2ha for the Siren)  
BLEND : 100% Pinot Noir  
ALCOHOL : 13.5%

#### THE VINEYARD

SOIL TYPE : Overlaying Loess, Manuherikia series with underlaying schist bed rock.

AVERAGE AGE OF THE VINE : 28 years

ELEVATION : 240-270m

GRAPE VARIETIES : Pinot Noir

PRUNING : VSP, spur

HARVEST : 100% handpicked

HARVEST PERIOD : March 29<sup>th</sup> to March 31<sup>st</sup>

#### THE WINE

WINEMAKING : Carefully hand harvested grapes were batch fermented. Mostly destemmed with approximately 10% whole bunch. Fermented on skins for around three weeks. The resulting wine was gently pressed to French oak barrels for maturation. After careful evaluation, 20 barrels of the best batches were selected for extended maceration to make The Siren.

AGEING : In French oak barrels with 40% of new. One year of bottle age before release.

AGEING DURATION : 15 months

#### TASTING COMMENTS



Dark ruby purple with garnet hues.



The nose is expressive with dry herbs, black berry fruit, mushroom, forest floor and smoky oak char.



The palate is rich with ripe black cherry, Christmas cake, dark chocolate, spice, black olive and forest floor. Full and concentrated. Ample fine tannin, very complex with a long red plum finish.



Cellaring through 2033+, at low stable temp approx. 12°C. Decant one hour before enjoying at 16-19°C in generous stemware.

#### FOOD & WINE PAIRING

Akarua The Siren complex, sophisticated and powerful flavours make it a perfect match with butterflied lamb, chargrilled steak, mushroom based dishes as well as vegetable dishes with a little sweetness and a touch of acidity.



Vegan