



**AKARUA**  
CENTRAL OTAGO

25 Steps Pinot Noir 2019  
Pisa, Central Otago



**REGION**

**Region:** Central Otago  
**Sub Region:** Pisa

**SINGLE VINEYARD**

**25 Steps**

**Terraces:** 25 terraces, 800m long steps, 2 rows/step, 120m elevation change

**Clones:** 115 and 6, mid-slope

**Aspect:** highly undulating

**Elevation:** 200-317m

**Soil:** Sandy, stony loam topsoil, sub soil mix of deep schist gravels and clay loams

**Vine age:** 18 years old

**Trellis System & Pruning:**  
VSP, spur

**VINTAGE NOTES**

**Growing conditions:**

Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region.

**Grower Degree Days:** 1,100 GDD

**Rainfall:** 426 ml Oct-April

**VINIFICATION**

**Pre-ferment maceration:** 5 days cold soak

**Post-ferment maceration:** 6 days

**Fermentation vessel:**  
stainless steel

**Yeast:** 100% wild

**Oak treatment:** Aged for 10 months in seasoned barriques

**Fining:** none

**Filtration:** none

**TASTING NOTE**

Complex perfume of red currants, cranberries and wild raspberries, pronounced spice notes of clove and cinnamon with herbaceous top notes of wild thyme and sage. The palate is fluid and juicy with darker notes of mulberries and plums, lively acidity and textural chewy tannins. Long finish with laced with vanilla bean.

Winemakers notes:

*"This is our second only bottling of pinot noir from this terraced vineyard and this year the interplay of tannins and acidity on the palate is a wonderful feature of the wine. We're seeing the influence of a classic, cool and low yielding vintage plus the unique characters this site brings. Endlessly entertaining."*

Cellaring through 2028+

**TECHNICAL ANALYSIS**

**Viticulturist:** Mark Naismith

**Winemaker:** Andrew Keenleyside

**Bottled:** February 2020

**Brix at Harvest:** 23

**Yield**

**Alcohol:** 13.5 %

**Titrateable Acidity:** 7.1

**PH:** 3.52

