



AKARUA
CENTRAL OTAGO

25 Steps Rosé 2019 Pisa, Central Otago



VARIETAL

100% Pinot Noir

REGION

Region: Central Otago

Sub Region: Pisa

VINEYARD

25 Steps Vineyard

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

Clones: 6, mid-slope

Aspect: highly undulating

Elevation: 200-317m

Soil: Sandy, stony loam topsoil, sub soil mix of deep 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

Rainfall: 426 ml Oct-April

VINIFICATION

Pre-ferment maceration: saignée after 12 hours

Fermentation vessel:

60% stainless

40% neutral puncheon

Yeast: 100% wild

Oak treatment: 40% aged for 6 months in neutral puncheons

TASTING NOTE

Quince, pomegranate, yellow peach and chamomile, with an earthy note or rooibos tea. Textural and voluminous on the palate with red cherries, roasted hazelnuts and mandarin skin. Fine acidity and finish, laced with a delicate, smoky thread of vanilla bean. A gastronomic rosé for the dinner table.

Winemaker's note:

“Our second release of rosé from the 25 steps vineyard is showing us again fine savoury, herbaceous and mineral notes. The wines from this unique place taste unique – and it's exciting to see them as single vineyard bottlings so we can get a picture of the vineyard-derived flavours.”

TECHNICAL ANALYSIS

Viticulturist: Mark Naismith

Winemaker: Andrew Keenleyside

Bottled: October 2019

Brix at Harvest: 21

Alcohol: 13 %

Residual Sugar: 1.9

Titrateable Acidity: 6.4

PH: 3.46

