



AKARUA
CENTRAL OTAGO



25 Steps Rosé 2021 Pisa, Central Otago

VARIETAL

100% Pinot Noir

REGION

Region: Central Otago

Sub Region: Pisa

SINGLE VINEYARD

25 Steps

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

Clones: 6, 777, 115. 5

Aspect: highly undulating

Elevation: 200-317m

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

Vine age: 20 years old

Trellis System & Pruning: VSP, spur

VINTAGE NOTES

Growing conditions:

Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

Grower Degree Days: 1110

Rainfall: 266 ml Sept-April

VINIFICATION

Pre-ferment maceration:

saignée after 6 hours

Fermentation vessel:

100% neutral puncheon

Yeast: 100% wild

Oak treatment: 5 months in neutral puncheons

TASTING NOTE

Captivating floral and sweetly fruited nose followed by notes of quince, pomegranate, cranberry and cantaloupe on the palate. The finish is lengthened with fine persistent acidity and the perfume of white peaches. A gastronomic rosé for the dinner table.

Winemaker's note:

"Our fourth release of rosé from the 25 steps vineyard has captivated us with beautiful florals and complex fruit this year. 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

Harvested: 11-12th March 2021

Bottled: August 2021

Brix at Harvest: 21

Alcohol: 13.5 %

Residual Sugar: 2.22 g/L

Titrateable Acidity: 5.9

PH: 3.38

