

**AKARUA
PINOT GRIS
2022**

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 78.5 % and 2% of the parcels respectively, and a small amount of pinot gris and riesling completes the offering.

VINEYARD AREA : 1.74 ha
BLEND : 100% Pinot Gris
ALCOHOL : 13.5 %



Vegan

THE VINEYARD

SOIL TYPE : Weakly structured light alluvial soils overlaying schist rock.
AVERAGE AGE OF THE VINE : 17 years
ELEVATION : 230m
GRAPE VARIETIES : 100% Pinot Gris
PRUNING : VSP, Spur
HARVEST : Hand picked
HARVEST PERIOD : April 3rd – April 6th 2022

THE WINE

WINEMAKING : Carefully hand harvested grape bunches were gently pressed, followed by a long cool fermentation. The fermentation was stopped just on dryness.
AGEING : Stainless steel tanks.
AGEING DURATION : 5 months.

TASTING COMMENTS



Akarua Pinot Gris is pale lime straw with clear hues



A lovely fragrant nose, showing pear, peach, orange blossom and a hint of lemon curd.



The palate is crisp and dry with ripe nashi pear, stonefruit, melon and a touch of lemon sherbet, Medium bodied with good concentration, crisp acidity and ending with a long mineral finish.



Cellaring through 2027+.

FOOD & WINE PAIRING

Can be enjoyed on its own or with fresh seafood, chicken dishes and creamy pasta.