

AKARUA PINOT NOIR 2021

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 : 34ha (26 ha for Pinot Noir)

BLEND : 100% Pinot Noir

ALCOHOL : 13,5 %



THE VINEYARD

SOIL TYPE : weakly structured light alluvial soils overlaying schist rock.

AVERAGE AGE OF THE VINE : 24 years

ELEVATION : 240m

GRAPE VARIETIES : 100% Pinot Noir

PRUNING : VSP, Spur

HARVEST : Handpicked

HARVEST PERIOD : 15th March – 1st April 2021.

THE WINE

WINEMAKING : Pre-fermentation maceration for 5 days, with 80% wild yeast. Punch-downs twice a day and a post-fermentation maceration for 6 days.

AGEING : In French barrels, including 27% new barrels, medium-plus toast, from the Alliers and the Vosges forests.

AGEING DURATION : 11 months

TASTING COMMENTS



Akarua Pinot Noir has a deep ruby colour.



The nose reveals ripe raspberries, blackcurrant and struck flint.



The palate derives of black plum and ripened black cherry with notes of wet leaves, charred wood and smoky mushroom. Chalky tannin accompanied by lively minerality lengthens the wines savoury characteristics throughout the finish.



This wine has an excellent ageing potential of over 10 years (2032+).

FOOD & WINE PAIRING

Can be enjoyed on its own as an aperitif or will make a harmonious pairing with wild boar, red cabbage and chestnut cream.