

**AKARUA
PINOT ROUGE
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 : 34ha (26 ha for Pinot Noir)

BLEND : 100% Pinot Noir

ALCOHOL : 13 %



Vegan

THE VINEYARD

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

AVERAGE AGE OF THE VINE : 20 years

ELEVATION : 230-270m

GRAPE VARIETIES : 100% Pinot Noir

PRUNING : VSP, Spur

HARVEST : Handpicked

HARVEST PERIOD : 22 and 26 March 2022

THE WINE

WINEMAKING : Post-fermentation maceration during 3 weeks. The resulting wine was gently pressed to stainless steel tank before bottling.

AGEING : Stainless steel tank.

AGEING DURATION : 3 months.

TASTING COMMENTS



Akarua Pinot Rouge has a medium purple/red with hues.



An expressive fragrant nose, showing red cherry, raspberry, potpourri and a hint of savoury mushroom.



The palate is dry with bright red fruits, wild raspberries, crunchy red cherries, with a lovely dried herb note. The palate is vibrant and juicy, with gentle, fine tannins.



Enjoy it at 'cellar temp' – about 12°C shows off the juiciness of this wine perfectly

FOOD & WINE PAIRING

Can be enjoyed on its own as an aperitif or with white meats, or cheese.