

**AKARUA
THE SIREN
2021**

Central Otago - Bannockburn



The second most widely planted grape variety in New Zealand, pinot noir captures and reproduces the intensity from the terroirs of Bannockburn. This wine region now finds itself on the world map of wines thanks to its exceptional pinot noir, on a par with Burgundy and Oregon, the two regions traditionally synonymous with this grape variety.

"The Siren", Akarua's super premium cuvee, leaves in its wake a mesmerising and ambitious Pinot Noir. It is composed of the finest parcels from Cairnmuir Road in Bannockburn, where grapevines flourish beautifully in a very windy, very hot and very dry environment. The odyssey of a full-bodied and complex wine, both floral and spicy with enchanting black-berry aromas.

VINEYARD AREA : 35ha (2ha for the Siren)

BLEND : 100% Pinot Noir

ALCOHOL : 13.5%

THE VINEYARD

SOIL TYPE : Mixed sward cover in between the rows

AVERAGE AGE OF THE VINE : 26 years

ELEVATION : 240-270m

GRAPE VARIETIES : Pinot Noir

PRUNING : VSP, spur

HARVEST : 100% handpicked, 100% de-stemmed

HARVEST PERIOD : April 1st to April 18th

THE WINE

WINEMAKING : Carefully hand harvested grapes were destemmed then fermented on skins for around three weeks. The resulting wine was gently pressed to French oak barrels for maturation.

AGEING : In French oak barrels with 40% of new. One year of bottle age before release.

AGEING DURATION : 18 months

TASTING COMMENTS



Medium to dark purple with ruby pink hues.



Fragrant sweet dark berry, blueberry, spice, mushroom, and a hint of leather.



Full bodied with sweet dark cherries, spice, dries herb and smoky oak. Concentrated with bright acidity, silky fine texture and a very long mineral finish.



Cellaring through 2031+, at low stable temp approx. 12°C. Decant one hour before enjoying at 16-19°C in generous stemware.

FOOD & WINE PAIRING

Akarua The Siren complex, sophisticated and powerful flavours make it a perfect match with roast lamb, mushroom based dishes as well as vegetable dishes with a little sweetness and a touch of acidity.

