



AKARUA
CENTRAL OTAGO



Alchemy Ice 2019 Central Otago

VARIETIES

Gewürztraminer 10%
Riesling 90%

HISTORY & STORY

Our Alchemy Ice is an homage to the great ice wines of Canada, Germany and Austria. In these countries, grapes are left on the vine and freeze when the temperature drops as winter approaches. The grapes are harvested and pressed, and as the water component in the fruit is frozen, the juice is highly concentrated in sugar and flavour and is fermented to become a sweet wine.

VINIFICATION

Different to traditional Ice Wines, the grapes for our Alchemy are harvested at the same time as the other grapes for making dry white wines, and sent to a blast freezer to be frozen. This ensures the grapes have racy acidity to balance the sweetness. We use two types of German ice wine yeast which perform at low temperatures and high sugar levels to ferment the concentrated juice.

VINTAGE NOTES

Growing conditions:

Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region.

Grower Degree Days:

1,100 GDD

Rainfall: 426 ml Oct-April

TASTING NOTE

Glorious nose – white stone fruit, baked pear and caramelised pecans; with heady notes musk, Turkish delight, rose petals and exotic fruits – pineapple, lychee and guava. Complex palate with a fruit salad of flavour and fine, persistent mineral and spice finish. Perfectly balanced between decadent richness and glacial purity. Absolutely delicious.

Winemakers Notes:

"I love the acidity in this wine – it's the perfect foil for the luscious sweet fruit flavour. Don't be shy in matching this with savoury dishes and cheese too – blue cheese is a wonderful combination. And the French have sweet wine for entrée with their foie gras and pâté!

Delicious right now and cellar for 10+ years."

TECHNICAL ANALYSIS

Winemaker	• Andrew Keenleyside
Bottled	• October 2019
Alcohol	• 9 %
Residual Sugar	• 278g/L
T/Acidity	• 8.7 g/L
PH	• 3.17

ACCOLADE HISTORY

Cuisine Magazine 2019, 2018
5 stars No. 1 NZ Sweet Wine

"The golden hue and rich viscosity produce a stunning visual in the glass. The beautifully concentrated floral and spicy aromas open out to flavours of apricot, lychee and honeyed caramel. The palate remains fresh and vibrant with balanced acidity and a supportive phenolic structure."

