



AKARUA
CENTRAL OTAGO



Dry Riesling 2020 Central Otago

REGION

Region: Central Otago
Sub Region: Bannockburn

VINEYARD

Cairnmuir Road
Vineyard block: Redback Ridge
Aspect: north/west facing terrace
Row orientation: north/south
Soil: weakly structured light alluvial soils overlaying schist rock
Vine age 15 years
Trellis System: VSP
Pruning: Cane
Cropping: 5.27 T/Ha

VINTAGE NOTES

Growing conditions: Higher winds and cooler temperatures through Oct to early January affected flowering and fruit set, leading to variation in ripening across the estate and lower natural yields. Summer arrived briefly in February and helped lift the seasons grower degree days (GDD) and earlier disease concerns were alleviated by the third driest March seen since 1985 (only 6mm fell). Our fruit arrived to the winery from March the 12th until April the 28th in excellent condition. Some similarities to the growing season of 2017 have been noted, spurring discussion amongst the team of another year of exceptional, award-winning wines!

Grower Degree Days: 952
Rainfall: 289 ml Oct-April

VINIFICATION

Whole bunch pressed
Yeast: inoculated
Fermentation: stainless steel, cool – less than 13C
Vegan

TASTING NOTE

Pale golden colour. Pretty nose of jasmine, honeysuckle and basil leaf with intense lime. Palate follows through with pink grapefruit, dried orange peel and white stonefruit with complex spice notes of white pepper and juniper. Fruit concentrated structure with taut, bright acidity and a chalky mineral finish.

Winemakers Notes:

"This is the second year we have made a single block Riesling from our Redback Ridge site and the 2020 vintage has given us such incredible fruit concentration and complex herbaceous and spice notes in the wine. I'm loving the intense lime and leafy herbs together with the chalky finish – like drinking a mojito in a quarry!"
Cellaring through 2027+

TECHNICAL ANALYSIS

Winemaker: Andrew Keenleyside
Viticulturist: Mark Naismith
Harvest date: 23rd April 2020
Bottling date: October 2020
Brix at Harvest: 22.5
Alcohol: 13.5%
Residual Sugar: 2.59 g/l
Titrateable Acidity: 9.4
pH: 2.92

