



**AKARUA**  
CENTRAL OTAGO

Lilyvale Pinot Noir 2019  
Pisa, Central Otago

**SUB REGION**

**Region:** Central Otago  
**Sub Region:** Pisa

**Lilyvale Vineyard**

**Vines:** Organic,  
**Clones:** 5 (70%), 115 (30%)  
**Aspect:** A flat block mid terrace between the base of the Pisa Range and Lake Dunstan  
**Row orientation:** north / south  
**Soil:** Waenga fine sandy loam  
**Elevation:** 220m  
**Vine age:** 26 years  
**Trellis system & pruning:** VSP, spur  
**Organically Certified March 2021**

**VINTAGE**

**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.

**Organic farming:**

Vineyard cultural practices are focused on this premium wine with extensive hands on inputs such as hand leaf plucking and shoot positioning. Organic farming demands pro-active management and the above approach ensures open canopies for disease prevention and enhanced fruit development.

**Grower Degree Days:** 1,050 GDD  
**Rainfall:** 445 ml Oct-April

**VINIFICATION**

**Pre-ferment maceration:** 5 days  
**Yeast:** 94% wild, 6% inoculated  
**Fermentation heat:** Peaked at 30°C  
**Punch-downs:** Twice daily  
**Oak treatment:** 22 months in old French burgundy oak

**TASTING NOTE**

Deep Ruby.  
Intense aromas of cinnamon spice, earthy brambles, black plum, and red cherry.  
Palate is structured with plush velvet tannins, dried herbs, wet schist, and charred cedar wood leading to a well-rounded, long, lingering bake spice finish.

Drinking beautifully however recommended Cellaring 2029+

**TECH ANALYSIS**

Viticulturist • Mark Naismith  
Winemaker • Andrew Keenleyside  
Bottled • March 2021  
Brix • 22-24  
Alcohol • 14%

