



AKARUA
CENTRAL OTAGO



Pinot Gris 2021 Central Otago

REGION

Region: Central Otago
Sub Region: Bannockburn

VINEYARDS

Cairnmuir Rd 47%

Block:

Cairnmuir White

Clones: Barry, Larcome

Aspect: west facing flat river terrace

Row orientation: east/west

Soil: Very sandy fine schist with free draining loams

Elevation: 270m

Vine age: 15 years old

Trellising system & pruning:

VSP, spur

Cropping: 5.27 T/Ha

Felton Terraces Vineyard 53%

Block: Maia

Clones: 2/15 varying rootstocks

Aspect: north/northwest sloping

Row orientation: east-west

Soil: weakly structured light alluvial soils overlaying schist rock

Elevation: 270m

Vine age: 24 years

Trellis system & pruning:

VSP, spur

VINTAGE

Growing conditions:

Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

Grower Degree Days: 1110

Rainfall: 266 ml Sept-April

VINIFICATION

100% whole bunch press

Ferment Vessel: full solids to neutral oak and acacia, 24% puncheons

Yeast: 100% wild

Lees: stirred 2 times weekly

TASTING NOTE

Complex nose of white peach, lemon and lime zest, hazelnuts and honey. Concentrated and dense palate adding pears to the peach and honey notes on the nose. A lovely zing of minerality and bright acidity lengthens the finish.

Winemaker's Notes:

"We are continuing to explore the complexity brought from 100% wild barrel ferment, use of acacia and lees stirring. This season, bright natural acidity is balancing the weight and texture of the palate. A delicious wine with which to take your time and enjoy with food."

Cellaring through 2026+

TECHNICAL ANALYSIS

Vineyard Manager:

Mark Naismith

Winemaker: Andrew Keenleyside

Harvest date: 29/3-6/4

Brix at Harvest: 22-23

Alcohol: 13.5 %

Residual Sugar: 8.41 g/L

Titrateable Acidity: 6.6 g/L

Bottled: August 2021

PH: 3.16

