



AKARUA
CENTRAL OTAGO

Akarua Organic Sauvignon Blanc 2020

Pisa, Central Otago

Variety

100% Sauvignon Blanc

SUB REGION

Region: Central Otago

Sub Region: Pisa

VINEYARD

De Bettencor (100%)

Vines: own rootstocks, certified organic

Aspect: flat and level river terrace created by glacial activity

Row orientation: north/south

Soil: fine silt loam over schist based alluvial gravels

Vine age: 26 years

Trellis system & pruning: VSP, spur

VINTAGE

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 growing degree days (GDD) and earlier disease concerns were alleviated by the third driest March seen since 1985 (only 6mm fell).

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.

Growing Degree Days: 980 GDD

Rainfall: 295 ml Oct-April

VINIFICATION

Handpicked and whole bunch pressed. A mix of natural and inoculated ferments, with 75% fermented in stainless steel and 25% fermented in neutral barrels. Extended yeast lees contact to increase complexity and texture.

TASTING NOTE

Golden, straw colour.

Notes of candied lemon rind, ripe passionfruit and succulent lychee. Taut acidity balancing the subtle fruit sweetness. A hint of roasted green capsicum with a stony minerality to finish.

Winemaker Notes:

These grapes from the Pisa sub region display excellent acid retention and I think this is evident in the final wine. The flavours and structure are complex. These 26 year old vines are the oldest certified organic vines in Central Otago.

TECH ANALYSIS

Viticulturist: Mark Naismith

Winemaker: Andrew Keenleyside

Harvest Date: April 4, 2020

Brix: 21-22

Alcohol: 11.5%

Residual Sugar: 7.14 g/L

Titrateable Acidity: 8.1 g/L

pH: 2.89

