



AKARUA
CENTRAL OTAGO



Vintage Brut 2015 Central Otago

REGION

Region: Central Otago

Sub Regions: Bannockburn

VINEYARDS

Cairnmuir Vineyard

Kawarau, Clutha, Riverview

Clones: pinot noir 5,6,10/5, 115;
chardonnay clone 6; varying rootstocks

Aspect: north/north west sloping elevated
glacial terrace

Row orientation: east/west

Soil: weakly structured light alluvial soils
overlying schist rock

Elevation: 270m

Vine age: 17 years

Trellis system & pruning: VSP, spur

BASE WINEMAKING

Hand harvested and whole bunch pressed.
30% wild yeast fermented in neutral oak
barrels, balance in stainless steel. Batches
kept separate through fermentation and
until final blending.

BLENDING

The finest base wines from 2015 were
blended to showcase the Cairnmuir Road
parcels.

Pinot Noir brings red fruit character and
structure, Chardonnay contributes
roundness and finesse. The wild yeast
barrel fermented component adds texture
and interest.

TIRAGE AND YEAST AGING

The blended base wines are transferred to
bottle with a little yeast and sugar to
undergo the sparkling fermentation. They
are then aged for a minimum of 36 months
on yeast lees in bottle before 'riddling' and
disgorging. The wine spends a minimum
of 6 months on cork before release.

VINTAGE REPORT

Growing conditions: Slow to start
with a late finish to winter. Excellent
diurnal temperatures (warm days, cool
nights). A cool drawn out finish gave us a
long slow ripening and increased flavour
intensity.

Growing Degree Days: 940 GDD.

TASTING NOTE

Pretty nose of exotic florals, strawberry,
seashell and citrus. Complex flavours on
the palate of lemon curd, toasted brioche
and roasted almonds, with lifted mineral
notes and bright salty acidity. Super fine
mousse and lengthy finish.

SERVING TEMPERATURE

Serve chilled at about 8°C

TECHNICAL NOTES

Winemakers: Andrew Keenleyside & Dr
Tony Jordan

Tiraged • October 2015

Disgorged • December 2018

