

# PINOT ROUGE

By Akarua

## Pinot Rouge 2022

### REGION

**Region:** Central Otago

**Sub Region:** Bannockburn

### VINEYARDS

**Cairnmuir Road and Felton**

**Terraces**

**Clones:** 114 and 10-5

**Soil:** Varied soil profiles ranging from shallow loess over lakebed sediments, to deep loess over greywacke and schist, to moderately deep windblown sand

**Elevation:** A range of elevations between 230 – 270m

**Vine age:** Between 10 – 20 years

**Trellis system & pruning:**

VSP with both cane and spur pruning

### VINTAGE

**Growing conditions:** Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Settled and warm autumn. It was a very busy and fast-paced harvest. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

**Grower Degree Days:** 1202

**Rainfall:** 282.4mm Oct-April

### VINIFICATION

**Post-ferment maceration:** 12 days

**Oak treatment:** none

**Unfined**

**Vegan**

### TASTING NOTE

Bright red fruits, wild raspberries, crunchy red cherries, with a lovely dried herb note. The palate is vibrant and juicy, with gentle, fine tannins.

### Winemaker's Notes:

*"This is our fourth release of Pinot Rouge, an early bottling in a traditional 'nouveau' style. A transparent style, it is a pleasure to see the terroir of Felton Terraces and our beloved home block on Cairnmuir Road, without the overlay of oak ageing. This vintage is more intensely herbaceous, with flowering wild thyme top notes amongst the perfume of roses and jasmine."*

*We like to enjoy it at 'cellar temp' – about 12C shows off the juiciness of this wine perfectly."*

### TECHNICAL ANALYSIS

**Viticulturist:** Mark Naismith

**Winemaker:** John Belsham

**Bottled:** 21 July 2022

**Date of Harvest:** 22 & 26 March 2022

**Alcohol:** 13.5%

**PH:** 3.65 g/L

**Titrateable Acidity:** 5.6 g/L

