



AKARUA

RUA



RUA Pinot Rosé 2021 Central Otago

VINEYARDS – BANNOCKBURN & PISA

Bannockburn- Cairnmuir Road 3%

Lakeview

Clones: 777

Row orientation: East / West

Soil: Very sandy fine schist with free draining loams

Vine age: 25 years old

Trellising & pruning: VSP, spur

Felton Road 1%

Kofiuia

Clones: 5

Aspect: North/northwest sloping elevated glacial terrace

Row orientation: east/west

Soil: weakly structured light alluvial soils overlaying schist rock

Elevation: 270m

Vine age: 24 years

Trellis system & pruning: VSP, spur

Pisa -

25 Steps 67%

Clones: 5, 6, 115

Aspect: Steep terraced vineyard, highly undulating

Row orientation: east/west

Soil: weakly structured light alluvial soils overlaying schist rock

Elevation: 270m

Vine age: 20 years

Trellis system & pruning: VSP, spur

de Bettencor 20%

Clones: 115

Aspect: flat and level river terrace

Row Orientation: north/south

Soil: fine silt loam over schist based alluvial gravels

Vine Age: 24 years

Trellis & pruning: VSP, spur

VINIFICATION

Cold Soak: 5-10days

Ferment Vessel: 100% tank

Yeast: Inoculated

Fermentation Temp: 13-15°

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

TASTING NOTE

Exotic floral bouquet of lily and rose, together with an herbaceous note of wild thyme. Juicy fruit characters on the palate of ripe strawberries, watermelon, cardamom and Turkish delight. Creamy and concentrated with fine skin tannins and bright, lively acidity.

Winemaker's Notes:

"Every year, the complexity in our Rua Pinot Rosé comes from diverse vineyard selection across two sub regions - Bannockburn and Pisa. This season, our Pisa vineyards contributed most of the fruit, bringing energy and tension to the acid structure; and Bannockburn brings the spice!"

TECHNICAL ANALYSIS

Viticulturist: Mark Naismith

Winemaker: Andrew Keenleyside

Harvest date: 11th-17th March 21

Brix at Harvest: 19-21

Alcohol: 13 %

Residual Sugar: 4.54 g/l

Titrateable Acidity: 5.3

Bottled: July 2021

PH: 3.6