



AKARUA
CENTRAL OTAGO



Chardonnay 2019 Central Otago

SUB REGION

Bannockburn

VINEYARD

Cairnmuir Road

Kawarau 33%, Cairnmuir White 67%

Clones: 15 and 6, varying rootstocks

Aspect: north/north west sloping
elevated glacial terrace

Row orientation: east/west

Soil: weakly structured light alluvial
soils overlaying schist rock

Vine age: 23years

Trellis system & pruning:

VSP, spur

VINTAGE NOTES

Growing conditions:

Characteristically unpredictable Central Otago growing conditions bookended by frost events. Overall, a cool, settled season with good rainfall resulting in long, gentle development of flavour and physiological ripeness. Budburst, flowering and fruit set all right on schedule this year for our cool climate region.

Grower Degree Days: 1,100

Rainfall: 426 ml Oct-April

REVIEWS

Cameron Douglas Aug 2020 93/100

Very attractive cool climate bouquet with aromas of lemon and white peach, blossoms and vanilla, fridge-cold butter and a leesy nutty layer. On the palate - youthful, fresh, crisp, citrusy and dry. Peach and oak, some stone mineral flavours with a persistent even finish. Well made with best drinking from today through 2024+.

VINIFICATION

Whole bunch pressed, bottled unfiltered
Yeast: 100% wild, 90% malolactic fermentation

Fermentation: 100% barrel ferment

Oak: 10 months in 1-12 year old
barriques, 5% new,

Gillet/Saury/Francois Freres

Lees: 10 months, once monthly
battonage

TASTING NOTE

Golden, straw colour.

Complex nose of white peach, beeswax and cinnamon with floral notes of honey suckle and elderflower. Palate follows through with pink grapefruit juiciness, fine mineral acidity lending length and focus and the texture of fresh cream from lees ageing.

Winemakers Notes:

"Our chardonnay in 2019 comes entirely from our home block on Cairnmuir Rd. The vines here are now 23 years old and it is a pleasure to see complexity developing and the wine reflecting the terroir of the sites with stone fruit, citrus and spice notes." Recommended cellaring 5-7 years

TECHNICAL ANALYSIS

Winemaker: Andrew Keenleyside

Viticulturist: Mark Naismith

Harvest dates:

April 8th Kawarau / April 15th Pisa

Brix at Harvest:

22.0 Kawarau

Alcohol: 13%

Titrateable Acidity: 6.6

pH: 3.17

